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The
Economy
Cook Book

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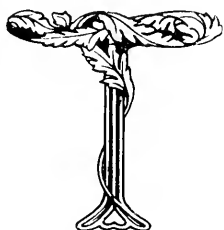
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The Economy Cook Book



"The turnpike road to people's hearts, I find,
Leads thru their mouths, or I mistake mankind"

Printed by the Inter Aid Bureau
Streator, Illinois
1910

PRACTICAL HAND BOOK
— FOR THE —
HOUSEHOLD COOK

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GREETING

This little book goes forth as the result of the earnest effort of its authors to meet the need felt by so many, for a concise, well arranged, practical, all around book of rules for the average housewife. These recipes are the favorites of the most painstaking, economical cooks we know.

The appeal to your interest is based upon the intrinsic merit of the contents, which are offered with our strongest recommendation.

THE COMPILERS.

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WEIGHTS AND MEASURES

1 quart of flour	1 pound
2 cups butter	1 pound
1 generous pint of liquid	1 pound
2 cups granulated sugar	1 pound
2 heaping cups powdered sugar	1 pound
1 pint finely chopped meat, packed.....	1 pound
10 eggs	1 pound
1 pound melted butter	1 quart
1 pound, 8 ounces Indian meal.....	1 quart
4 cups liquid	1 quart
4 large tablespoons full	$\frac{1}{2}$ gill
8 large tablespoons full	1 gill
4 level teaspoonfuls.....	1 tablespoon

SOUP

"If you do expect spoon meat, bespeak a long spoon."

Soup Stock.

The word stock, when used in cooking, means the foundation or basis upon which soups and sauces depend. It is therefore the most important part of soup making. Care should be exercised that nothing in the least tainted or decayed enters the stock pot. It is very desirable that soup stock should be prepared a day or two before it is wanted. The seasoning should be added in moderation at first, as it is difficult to restore a soup that has been damaged by over-seasoning. Milk or cream should be boiled and strained and added hot when intended for soups. When eggs are used, beat them thoroughly and add while the soup is hot; should they be added when the soup is boiling, they are very apt to separate and give the soup the appearance of having curdled; the best plan is to beat up the egg with a little of the warm soup, then add to the soup gradually. In summer, soup stock should be boiled from day to day if kept any length of time, else it may become sour. Should this happen, add a piece of charcoal to the soup, boil, cool, and strain into freshly scalded earthen or porcelain-lined ware. On no account allow the soup stock to become cold in an iron pot or saucepan.

Kidney Bean Soup.

Soak 1 quart kidney beans over night, place them over a slow fire with just enough water to cover them, with 1 large onion, and let boil or simmer until tender. When done press through a colander or sieve. To each cup of beans, add one cup of milk, season to taste and add a little butter, slice 1 hard-boiled egg, 1 small lemon, pour soup over this and serve boiling hot.

SOUP.

Clear Soup.

Procure a small soup bone, place in kettle and cover with cold water; when boiling, add an onion, a carrot, roots and trimmings of celery, and four cloves; simmer five hours; strain and set aside to cool; remove all grease; return to kettle, and, when lukewarm, break two eggs with shell into the soup; stir continually until a thick scum arises on top; cook a few minutes and strain through cheese cloth; season with salt and a dash of red pepper; slice a lemon crosswise in very thin slices, and serve one slice in each plate of soup.

Cream of Asparagus Soup.

Boil one bunch of asparagus in a quart of salted water for 20 minutes, drain, save the water, and press the asparagus through a colander. Put a quart of milk in a farina boiler, add to it a bay leaf, a sprig of parsley, and a piece of onion. Rub together 2 ozs. of butter and 3 even tablespoons of flour, add a little of the milk to this to make it liquid, then stir it into the boiling milk, and stir continually until it thickens. Have the asparagus and the water hot, mix the two together season and serve.

Macaroni Soup.

One coffee cup of stock, one coffee cup macaroni cut in small pieces, two quarts of water and one cup of cooked tomato; add pepper, salt and butter; not to be strained.

Bean Soup.

Wash the beans and boil them with salt pork. When soft, take them out and pass through the colander, then put them back in the same water they were boiled in, with four hard-boiled eggs cut in quarters, a lemon sliced, and a little pepper if you like it. Boil again and serve.

SOUP.

Cream of Tomato Soup.

Put one-half gallon new milk into a double boiler, with a large tablespoon of butter, salt and pepper to taste. Stew a can of tomatoes, when thoroughly hot put in a level teaspoon of soda and strain into the milk.

Rice Scup.

One quart chicken stock or broth, $\frac{1}{2}$ cup rice, 1 pint of milk, salt and pepper and a bay leaf; also one tablespoon each of butter and flour.

Pea Soup.

Take soup bone, put into about 4 quarts cold water, 2 or 3 pints split peas, according to required thickness, 1 carrot, 1 turnip, 2 onions, 1 stalk of celery, pepper and salt. Soak peas over night in warm water, then put with sliced vegetables into soup and boil 2 hours, stirring often to prevent burning, if wished it may be put through sieve. Serve with toasted bread cut in squares. Green peas for soup need no soaking.

Oyster Soup.

Scald oysters in their own liquor, add generous piece of butter. Salt and pepper to taste. Turn into that boiling water enough for the required amount. When ready to serve, turn in a cup of sweet cream or more if a large amount of soup is wanted.

Potato Soup.

Peel and slice 6 potatoes and 2 onions, boil in 1 quart of water until soft, then add 2 tablespoons butter, 1 quart hot milk, 1 tablespoon flour wet with a little milk. Salt and pepper to taste.

SOUP.

Cream Pea Soup.

One pint canned peas, 1 quart milk, 1 tablespoon butter, 2 even tablespoons flour, salt and pepper to taste. Press peas through colander. Put milk to boil in farina boiler, as soon as milk boils add peas. Rub butter and flour together, add to boiling soup, stir constantly until it thickens.

Vegetable Soup.

Chop together 1 carrot; 2 potatoes; 1 cup tomatoes; 1 onion; 3 stalks celery; a little parsley. Boil, strain and add 1 tablespoon cooked rice.

Vegetable Soup.

Put a soup bone into 5 quarts of cold water and put on to boil at eight o'clock. At ten o'clock put in about $\frac{1}{4}$ of a small head of cabbage, 2 onions, 3 good-sized potatoes, $\frac{1}{2}$ carrot, $\frac{1}{2}$ turnip. Slice vegetables thin. About fifteen minutes before serving, add $\frac{1}{2}$ can of corn. Take a cup of flour, break into it 1 egg, toss lightly together with hands until you use all the flour the egg will take in leaving it in crumbs; drop crumbs in boiling soup and boil slowly about 10 minutes and when ready to serve add 1 cup sweet cream.

Noodle Soup.

Take a soup bone and cover with water, after boiling substance out take out bone and drop in noodles made as follows: Noodles. To about 1 quart of flour, break in 2 eggs and a little salt; mix it with milk or water to roll. Roll thin and let dry 2 hours, after dry roll up and cut fine, shake apart and drop into the boiling broth that has been seasoned with salt and pepper and onion if desired, let boil 15 minutes and serve.

SOUP.

Tomato and Macaroni Soup.

Break 6 dozen sticks of macaroni in pieces, drop in hot water, cook 1 hour, sift 2 quarts tomatoes (canned) when macaroni is done, drain, cut in tiny rings and add to tomatoes. Season with salt, pepper, sugar and butter.

Baked Bean Soup.

One cup cold baked beans, 1 quart boiling water; simmer all the morning on the back of stove, with 1 sliced onion, 1 stalk of celery and six cloves; beat 1 quart of rich milk and add; sift and rub all the beans through the sieve; salt to taste. This soup all depends on the quality of the milk.

Cream of Celery.

Cut celery stalks into $\frac{1}{2}$ -inch lengths and boil till tender. Drain off liquor and to it add milk, a generous piece of butter. Boil, pepper, salt and thicken to taste. Unblanched leaves may also be used.

Corn Soup.

One cup canned corn, 1 cup cold water, 2 cups milk, 1 even tablespoon flour, one tablespoon butter, bit of onion, salt and pepper; cook corn in water; let milk and onion come to boil; put butter into saucepan and stir till it melts and bubbles, be careful not to brown it; add flour and stir until well mixed; to this add a few tablespoons hot milk; when smooth, stir into milk and cook; add corn, salt and pepper.

Chicken Soup.

After the chicken is boiled done, take 1 quart of the liquor or soup; then take 1 cup of milk, 1 tablespoon of butter, 1 tablespoon of flour; put the butter in a spider and melt it; have it hot and brown the flour in it; then put the butter, flour and milk into the soup or liquor; season to taste; let it boil. It is then ready to serve.

SOUP.

Veal Soup.

Put a knuckle of veal into 3 quarts cold water with a small quantity of salt, 1 small tablespoon of rice, uncooked. Boil slowly, hardly above simmering, 4 hours, when the liquor should be reduced to half the quantity. Remove from fire. Into the tureen put the yolk of 1 egg beaten together with 1 cup sweet cream, a piece of butter the size of a walnut; on this strain the soup, boiling hot, stirring all the time. Just at last beat well for a minute.

Croutons.

Cut bread in little pieces and fry light-brown in butter. Drain on paper and serve with soup.

Or cut stale bread into cubes, put in a pan, bake in hot oven to a golden brown.

OYSTERS

"Thou who dost dwell
In the heart of the shell."

Fried Oysters.

One pint oysters, 1 egg, salt and pepper; drain the oysters; beat egg very light and mix with oysters. Stir fine cracker crumbs into the oysters and egg until the mixture can be lifted with a spoon and made into pats; then roll in fine cracker crumbs and drop them in hot fat until nicely browned; serve on hot platter.

Oyster Patties.

Scald oysters until the edges begin to curl; drain and drop them into the sauce; let stand for 5 minutes. Sauce:—1 pint sweet cream or milk, 1 small tablespoon butter, 2 tablespoons flour, salt to taste. Crust:—2 cups flour, 1 cup butter, $\frac{1}{2}$ cup water; roll $\frac{1}{4}$ inch thick; line patty tins; fill with the oysters and sauce. 1 or 2 oysters are sufficient for 1 patty.

Oyster Croquettes.

One pint oysters, drained well; 2 cups mashed potatoes, whipped creamy; 2 cups cracker crumbs; form into croquettes and roll in cracker crumbs and beaten yolk of egg; drop in hot lard and brown. Serve with peas or white sauce.

Dressing for Oyster Cocktail.

One tablespoon vinegar, 1 tablespoon tomato catsup, 1 tablespoon Worcestershire sauce, 2 tablespoons lemon juice, $\frac{1}{4}$ teaspoon Tabasco sauce; sufficient for 6 people.

OYSTERS.

Oyster Fritters.

Drain the liquor from the oysters; to cup full of this add the same quantity of milk, 3 eggs, well beaten, a little salt, flour enough for a thin batter; chop the oysters and stir into batter. Have ready in a frying pan a few spoons of very hot lard, drop the oyster batter in by spoon.

Grilled Oysters on Toast.

Drain the oysters in a colander; drop them into a hot pan upon the range with a tablespoon of butter, they will ruffle in a few moments; then toss them lightly about that they may ruffle and plump on both sides. arrange toast, which should be hot and brown, nicely buttered on platter. Remove the oysters from the pan; arrange them in small heaps upon each slice, keep perfectly hot, salt and pepper the liquid in the pan; pour that and a little melted butter over the whole and serve.

Oyster Cocktail.

One tablespoon chopped celery, 3 tablespoons each chopped green peppers, chili sauce and tomato catsup, 3 dashes of Worcestershire sauce, some horseradish, juice of $\frac{1}{2}$ lemon, a pinch of salt; mix all together into cocktail glasses, put 6 or 7 oysters, add the above mixture and serve.

Celeried Oysters.

One pint oysters, $\frac{1}{3}$ cup butter melted, $\frac{1}{2}$ cup cracker crumbs, 3 stalks celery chopped fine, salt and pepper. Wash oysters, drain dry between towels. Dip oysters in melted butter, then in crumbs; fry in hot butter, arrange on hot toast, pour over white sauce, sprinkle with the celery.

OYSTERS.

Grilled Oysters.

One pint oysters, 3 slices buttered toast; fry oysters in butter; put on toast and keep hot; add 1 teaspoon of fat to butter in skillet, pour in the liquid from the oysters; cook a few minutes and pour over the toast and oysters and serve very hot.

Deviled Oysters.

Chop 25 oysters fine; add $\frac{1}{2}$ cup cracker crumbs; 1 cup cream; salt and pepper; 1 tablespoon melted butter, butter ramekin and fill with the mixture. Bake 20 minutes.

FISH

"So let us now sit down to serious eatin' and tackle to the inhabitants o' the Great Deep."

Broiled Salmon.

Take salted salmon, soak 24 hours, changing water several times, then par-boil slightly. At the hour wanted, broil sharply; season to taste; cover with bits of butter. This recipe will answer for all kinds of salt fish.

Baked Fish.

Clean well, sprinkle with salt an hour before cooking; fill with dressing, tie, sprinkle with flour; lay pieces of salt pork on top; baste often; allow $1\frac{1}{2}$ hour for a good-sized fish.

Pickled Fish.

Take fresh fish and par-boil in salt water (do not cook until tender), then drain, cover with vinegar, add spices and slices of lemon, put back on the stove, bring to a boil, pour into a crock and let stand until cold, when it is ready for use.

White Fish Stuffed with Macaroni.

For a fish weighing from 4 to 6 pounds, take a half-pound of macaroni, boil thoroughly done, $\frac{1}{2}$ cup grated cheese, 1 egg beaten light, $\frac{1}{2}$ cup cracker crumbs, stir lightly not to break the macaroni; put mixture in fish, season with salt and pepper to taste; roll pie crust enough to cover fish; bake in slow oven 40 minutes. Serve with tomato sauce.

FISH.

Salmon Loaf.

One cup salmon, $\frac{3}{4}$ cup cracker crumbs, $\frac{1}{2}$ cup sweet milk, 1 egg, salt and pepper to taste. Steam $\frac{1}{2}$ hour.

Salmon Puffs.

One pound salmon, 2 eggs, 3 tablespoons melted butter, salt and pepper to taste, 2 tablespoons lemon juice, 1 small cup bread crumbs, stir all, put in buttered cups, steam 20 minutes. Sauce:—1 tablespoon flour, 2 tablespoons butter, 1 cup milk, salt and pepper, cook, pour over puffs, garnish with lettuce leaves.

Codfish with Eggs.

Put 1 cup of picked codfish into 1 quart of cold water, heat slowly, when hot (not boiling) pour off water, remove fish to another dish, put into skillet 1 pint of nice rich milk, thicken with 1 tablespoon of flour, add fish, butter size of walnut, when gravy boils, add 1 or 2 eggs, stir briskly and serve at once.

Creamed Codfish.

One cup codfish, picked free from bones, par-boil, drain, pour over $1\frac{1}{2}$ pint milk, 1 cup sweet cream, thicken with large tablespoon flour dissolved as for gravy, add a piece of butter, salt to taste.

Fish Chowder.

Try out about 6 slices of salt pork, place all in a large kettle with a dozen sliced potatoes and 2 good-sized onions; cover with boiling water, just before it is done add hot milk as for potato soup, about 1 quart, and 2 pounds fresh fish (halibut preferred), cut in large pieces or wrapped in a thin cloth whole and cook in the soup; boil about 25 minutes more, add butter and salt to taste.

FISH.

Salmon Croquettes.

One can salmon, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup crumbs (bread, cracker). 2 eggs, pepper and salt; drain the fish, bone and mash fine, add the egg, milk, salt and pepper to taste, then the crumbs; beat until a soft paste is formed, drop by spoon into hot butter and brown.

Fish Turbot.

Stir into 1 pint of boiling milk $\frac{1}{2}$ cup of flour and $\frac{3}{4}$ cup of butter. Boil until thick, then remove from stove and add the beaten yolks of two eggs. Place on stove for a few minutes, then remove and squeeze the juice of 1 lemon in. Take one small can of salmon, mince fine, place in dishes alternately salmon and dressing, putting dressing on last. Over this sprinkle rolled crackers and place in oven and bake 15 minutes. Serve with slice of lemon on top.

Baked Salmon.

One can salmon. Put together 1 tablespoon butter, 1 tablespoon flour, 1 teaspoon salt, 1 teaspoon mustard, 1 teacup boiling water. When come to a boil put in the salmon, from which bones, skin and oil have been taken. After it is taken from the stove beat in one egg and the juice of half a lemon. Bake for about 10 minutes in either a large dish or cups. Buttered bread crumbs should be put on the top.

Codfish Croquettes.

One cup codfish, 1 cup raw potato. Boil together till done. Then take from the stove and mash. Add 1 egg, 1 tablespoon sweet cream, beat well and drop into hot fat by tablespoon. Remove from fat as soon as a nice brown. This is a small rule.

MEAT

"Heaven sends no good meat but the devil sends us cooks."

Time Table for Cooking.

Turkey, Fowl, Etc.	Beef and Mutton.
4 pounds.....1 hour	5 pounds.....1 hour
5 pounds.....1 $\frac{1}{4}$ hour	6 pounds.....1 $\frac{1}{4}$ hour
6 pounds.....1 $\frac{1}{2}$ hour	7 pounds.....1 $\frac{1}{2}$ hour
7 pounds.....1 $\frac{3}{4}$ hour	8 pounds.....1 $\frac{3}{4}$ hour
8 pounds.....2 hours	9 pounds.....2 hours
9 pounds.....2 $\frac{1}{4}$ hours	10 pounds.....2 $\frac{1}{4}$ hours
10 pounds.....2 $\frac{1}{2}$ hours	11 pounds.....2 $\frac{1}{2}$ hours
11 pounds.....2 $\frac{3}{4}$ hours	12 pounds.....2 $\frac{3}{4}$ hours
12 pounds.....3 hours	

Never use any water for beef, pork or veal, but for dry roasts, such as leg of mutton, tough fowl, etc., use a teacup of water in the pan with the roast.

Savory Relishes with Meat.

Roast beef	Grated horseradish
Roast mutton	Currant jelly
Boiled mutton	Caper sauce
Roast pork	Apple sauce
Roast lamb	Mint sauce
Roast turkey	Cranberry sauce
Mackerel	Stewed gooseberries
Salmon or shrimp	Cucumbers

Mint Sauce.

Mix 3 tablespoons chopped mint leaves with 2 of sugar and 6 of vinegar.

MEAT.

To Roast Beef.

Place the clean cut side of the roast upon a smoking-hot pan, let it remain until seared and slightly brown, reverse it until likewise brown, then put at once in a hot oven, about the same temperature as for bread. If the oven is not too hot the roast will require no basting. After the searing, 15 minutes should be allowed for each inch in thickness with out regard for its weight or width. If it is desired to cook very thoroughly, additional time should be allowed.

To Roast Mutton.

A leg of mutton should be prepared by carefully removing the skin and searing the cut surfaces and roast in the same manner as beef, excepting that 25 minutes should be allowed for each inch in thickness.

Beefsteak with Oyster Blanket.

Wipe a sirloin steak, cut $1\frac{1}{2}$ inches thick, broil for 5 minutes, and remove to platter, spread with butter and sprinkle with salt and pepper. Clean a pint of oysters and cover the steak with them, sprinkle with salt and pepper and dot with butter; place on grate in hot oven and cook until oysters are plump.

Steak.

Beat well a good cut of round steak, cut in suitable pieces for serving, season each piece with salt and pepper. Make a paste of flour and water salted. Cover each piece therewith and roll in dry flour to cover it completely. Fry in deep fat. Serve with rich gravy and mashed potato.

MEAT.

Roast Beef Heart.

Soak heart in cold water, wipe dry, stuff with dressing as for a turkey roast. Roast $1\frac{1}{2}$ hour. Serve with the gravy, in which put a glass of wine. Is good sliced cold.

To Roast Beef, Pork or Fowl.

Prepare for oven, cover it with a batter made of flour and water. Put in pan with a cup of water and cover tightly. This will make all roasts very tender.

Cold Meat Pie.

Cut up cold meat into $\frac{1}{2}$ -inch squares, place in a deep baking dish, season with salt and pepper, cover with soup stock or cold gravy. Boil and mash 6 potatoes, place smoothly on top of the meat. Brush over with melted butter and bake 30 minutes or until it is a delicate brown.

Beef Omelet.

Grind 3 lbs. round steak, $\frac{1}{2}$ lb. salt pork, roll 6 crackers fine, add 1 tablespoon melted butter, 1 tablespoon salt, 1 teaspoon pepper and sage to suit. Mix well and mold like loaf of bread. Put a little water and bits of butter in pan and bake $1\frac{1}{4}$ hour, basting it occasionally. Keep it covered.

Yorkshire Pudding.

Two eggs, 6 tablespoons flour, 1 pint milk, 1 teaspoon salt. Mix flour and salt; add milk slowly, then well beaten eggs. Bake in gem pans. This will make 16. Serve with roast.

Ham Croquettes.

One sup of cold boiled or baked ham, cut fine, one cup bread crumbs, two cups cold boiled potatoes, cut fine, one tablespoon of butter, one egg. Make into balls, roll in bread crumbs, fry in hot fat.

MEAT.

Yorkshire Pudding.

Four eggs, beaten very light, two cups sweet milk, two cups flour, sifted, with one teaspoon baking powder, one teaspoon salt. Beat whites and yolks in separate bowls. Add milk to the yolks, then add the whites, then the other ingredients. Mix quickly. Bake at once. The roast should be within half hour of done. Warm a clean dripping pan, pour in some of the gravy, then pour in the batter. Place toaster over the batter and the roast on it. Bake one-half hour. Cut pudding in strips and serve with roast and gravy.

Pan Broiled Beefsteak.

Get a good, thick-cut of round steak. Put in a smoking hot skillet, sear well on both sides, cover with water and cover very tightly and let it simmer for 2 hours, or until very tender, in a cool oven or on top of the stove. Season with pepper, salt and butter when ready to take up. Place on a hot platter and serve with rich brown gravy.

Sausage.

For 20 lbs. pork, five lbs. beef, use $5\frac{1}{2}$ ozs. salt, $1\frac{3}{4}$ oz. pepper, $1\frac{1}{2}$ oz. sage, $2\frac{1}{4}$ ozs. sugar.

Meat Patties.

Chop bits of cold meat, add a cup and a half of bread crumbs to one cup of meat, moisten with soup stock, or a little sweet milk, add a well beaten egg, salt and pepper to taste. Make into flat balls and cook brown in a buttered pan.

MEAT.

Beef Loaf.

Grind 2 lbs. round steak, $\frac{1}{2}$ lb. salt pork. Add 1 cup bread crumbs and 2 eggs. Season with salt and pepper and sage, if desired. Mix well and form into loaf, sprinkling with a few of the bread crumbs, saved out. Bake 1 hour. Cover with rich gravy before serving.

Veal Patties.

Two cups chopped cold veal, 1 cup mashed potatoes, 2 eggs, 1 teaspoon of butter, salt and pepper to taste. Mix well together, make into small cakes and fry in well buttered pan.

To Corn Beef.

Into 1 gallon of water put $1\frac{1}{4}$ lb. salt, $\frac{3}{4}$ lb. brown sugar, $\frac{1}{2}$ oz. saltpeter. Boil together—skim. When cold pour over 35 lbs. of beef.

Baked Hash.

Take left over meat and about one-half the quantity of cold boiled potatoes, put through the grinder, add a small onion, pepper and salt to taste, moisten with water and bake from 20 minutes to $\frac{1}{2}$ hour in moderate oven till brown.

Scrappel.

Scrappel is a most palatable dish. Take the head, heart and any lean scraps of pork and boil until the flesh slips easily from the bones. Remove the fat, gristle and bones and chop fine. Set the liquor in which the meat was boiled aside to cool, and take the fat from the top. Then return it to the fire and, when boiling, put in the meat, chopped fine, and season with salt and pepper. Thicken with cornmeal as you would ordinary mush. Boil 1 hour. When cold slice and fry. This is delicious for breakfast.

MEAT.

Beef Loaf.

Three lbs. beef, chopped fine, 3 eggs well beaten, 6 crackers rolled fine, 1 tablespoon salt, one teaspoon pepper, one tablespoon melted butter, sage to taste. Mix well and make like loaf of bread. Put a little water and bits of butter into the pan, invert a pan over it, baste occasionally, bake an hour and a quarter, and when cool slice very thin.

To Roast a Wild Duck.

Pick, singe and draw without scalding, or using any water about it. The head, legs and wings down to first joint may be removed by a blow from a sharp axe. Wipe out inside with a damp cloth and sprinkle a little salt inside. Lay 1 or 2 slices of salt pork or bacon over breast of each duck, or spread with butter and bacon fryings. Put into a hot oven, bake 20 or 30 minutes, according to size of duck. Too much cooking spoils the flavor. Serve at once on hot platter.

Meat Roll.

To 1 cup cold meat, ground or chopped fine, add 2 cups soaked bread crumbs, 1 beaten egg. Mix with gravy, salt and pepper. Bake $\frac{3}{4}$ of an hour, or until top is brown.

Beef Rissoles.

1 sirloin steak, chopped fine, 1 quart grated bread crumbs, a little pepper, no salt. Mix well. Whip 2 eggs into meat and crumbs, and add 1 coffee cup of cold water. Roll into balls and put in shallow pan. Then pour over them 1 quart water, salted to taste, and boil slowly about 45 minutes.

Gravy.— $\frac{1}{2}$ cup butter, 1 tablespoon flour, salt and pepper. Mix well over fire and pour in salt water from the balls.

MEAT.

Veal Loaf.

Chop 3 lbs. beef, add $\frac{1}{2}$ cup milk, 3 eggs, 6 grated crackers, 2 finely chopped onions, butter the size of 2 eggs, 3 teaspoons salt, 2 teaspoons pepper. Bake 2 hours.

Veal Loaf.

Take $1\frac{1}{2}$ lbs. beef, $1\frac{1}{2}$ lbs. veal, $\frac{1}{2}$ pound fat pork, 15 common sized crackers, rolled fine, 3 eggs, well beaten, salt and pepper to taste, $\frac{1}{2}$ teaspoon of ground cloves, nutmeg and cinnamon. Mix well, form into a loaf and bake. Before baking rub loaf well with cracker crumbs. Plenty of water in pan.

Pressed Chicken.

Cover a fowl (cut in joints) with boiling water and let simmer until tender, together with a few slices of carrot, half an onion, and a stalk of celery; remove the skin and bones, and return them with the broth to the fire and let simmer until reduced to 1 cup, strain and set aside; when the flesh is nearly cold cut into tiny cubes or chop fine, remove fat from broth, reheat and stir chicken into it, adding salt and pepper and other seasoning if desired. Decorate the mould with hard-boiled eggs, in this pack the chicken, cover with buttered paper bearing weight and let stand until cold and serve sliced thin with salad.

Chicken Turnovers.

Chop cold chicken fine. Put in saucepan, place over fire. Moisten with a piece of butter and season with salt and pepper. Add a small tablespoon sifted flour in a little cold water. Heat all and cool. Roll pie crust quite thin, cut as large as a saucer, put on a large spoon of the chicken and fold over. Fry in hot drippings to a nice brown or bake in a moderate oven.

MEAT.

Chicken Oyster Pie.

Cut the chicken and stew. Line a deep dish with rich crust, put in a layer of chicken, with gravy, and a layer of raw oysters. Sprinkle latter with salt, pepper and butter. Proceed thus until dish is full. Then cover with crust, bake one-half or three-quarters of an hour. Serve with gravy made from chicken and oyster juice, thickened with flour and seasoned with pepper and salt.

Pickled Eggs.

Have eggs boiled hard; remove shells; pickle them in beet juice until the whites become colored. Cut lengthwise and serve as relish.

Chicken Croquette.

Chop fine cold cooked chicken, and to every pint allow $\frac{1}{2}$ pint of milk, 1 large tablespoon of butter, 2 large tablespoons of flour, 1 tablespoon of chopped parsley, salt and cayenne pepper to taste. Put the milk on to heat in double boiler. Rub butter and flour to smooth paste, then stir into the boiling milk and stir constantly until very thick. Take from the fire, add meat and seasoning. Mix thoroughly and cool. When cold form into cone-shaped croquettes. Dip these first in egg, then in bread crumbs, and fry in smoking hot fat.

Chicken Pie.

Cut in pieces and boil till tender, two old chickens, line the sides of a six-quart pan with a rich baking powder dough, take all the bones from the chicken, put in pan, season with plenty of salt, pepper and butter, cover the top with a crust $\frac{1}{2}$ inch thick, with 3 large holes in it, fill through the holes with boiling water until the top heaves. Bake three-quarters of an hour. Make gravy of the liquor in which the chicken was boiled. Be sure there is plenty.

MEAT.

Smothered Chicken.

Cut chicken up as for fricassee, wash, and let stand in cold water awhile. Drain, season, roll each piece thoroughly in flour, and pack close in a baking crock; pour hot water on to almost cover, dot with bits of butter, cover closely and bake until tender. When done remove chicken and make gravy.

Calf's Head Cheese.

Clean carefully and boil the head until the bones drop out. Season meat with 2 teaspoons salt and pepper. Put a cloth in a colander, fold the meat in it; press with a weight until the next day. Slice thin when serving.

Egg Cutlets.

Boil 5 eggs hard and cut fine. Add 1 tablespoon parsley and 1 teaspoon onion, each chopped fine. Take 1 cup sweet milk, 2 tablespoons butter, 3 tablespoons flour. Melt butter and add flour, stirring until smooth, adding milk gradually. Cook until thick. Remove from the fire and add other ingredients. Season with salt and pepper. Let stand an hour. Make croquettes and roll in egg and cracker crumbs. Fry in lard.

Baked Eggs.

Break into a buttered dish 7 eggs being careful not to break yolks of any; put on each egg a small piece of butter and sprinkle with pepper and salt; bake in oven until whites become firm and serve hot with buttered toast.

Excellent Omelet.

Heat 1 cup of milk; stir into it 1 tablespoon flour; let thicken, stirring well; place in pan of cold water, when cool, add salt and the beaten yolks of 6 eggs and then the whites, beaten with a few strokes. Cook in buttered pan.

MEAT.

Scrambled Eggs.

Break eggs into a warm buttered spider; avoid breaking the yolk; add a little salt, butter or cream; as soon as they begin to whiten stir well from the bottom and cook until they are as desired.

Fried Cheese Balls.

Mix thoroughly $1\frac{1}{2}$ cup grated cheese, a little salt and cayenne pepper and the stiffly beaten whites of 3 eggs. Form into balls the size of a hickory nut. Fry a few at a time in deep fat as you would doughnuts and drain on blotting paper. Serve on the side of a dish of salad.

Cheese Puffs.

Beat together 1 pint mashed potatoes; 1 egg, beaten light; 2 tablespoons butter; 2 tablespoons grated cheese. Salt and pepper to taste. Form into cakes about 3 inches square and $\frac{1}{4}$ inch thick. Bake in hot oven. They should puff up.

Cheese Omelet.

Mix to a smooth batter 3 tablespoons flour and $\frac{1}{2}$ pint milk. Beat 4 eggs, salt and $\frac{1}{4}$ lb. grated cheese. Mix all together, stirring thoroughly. Cook in hot, well buttered pan. Serve on a hot dish.

Cheese Fondue.

One cup scalded milk, 1 cup soft stale bread crumbs, $\frac{1}{4}$ pound grated cheese, $\frac{1}{2}$ tablespoon salt, 1 tablespoon butter, 3 yolks of eggs, beaten, 3 whites of eggs, beaten stiff. Mix first 5 ingredients, then add yolks and fold in whites. Bake 20 minutes in buttered pan.

MEAT.

Cheese Croquettes.

Two cups grated cheese, whites 2 eggs, beaten very stiff. Mix together, season with salt and red pepper and mold, dip in beater eggs and roll in cracker crumbs, fry in hot fat a light brown.

VEGETABLES

There's a knack in doing many a thing,
Which labor cannot to perfection bring;
Therefore, however great in your own eyes,
Pray do not hints from other folks despise.

When fresh vegetables are to be cooked, they must be put into boiling water. Never add salt until cooking is nearly finished. Let wilted vegetables stand in cold water for several hours before cooking. An insufficient quantity of water used in cooking vegetables makes them dark, and gives an unsatisfactory flavor. A small piece of red pepper dropped into vegetables when first beginning to cook will add greatly in killing the unpleasant odor. Remember this for boiled cabbage.

Potatoes a la Bryan.

Cut potatoes in dice, 1 bunch of chopped parsley, 1 small can of sweet red peppers. Cover with the following sauce:

Two tablespoons of flour, 2 tablespoons butter, 1 cup of sweet milk, $\frac{1}{2}$ teaspoon salt, pepper, cream, flour and butter, cook with milk. Put bits of butter on top and bake $\frac{1}{2}$ hour.

Corn Chowder.

Fry in butter or pork fat, in a deep kettle, 2 sliced onions; when tender, add 8 potatoes sliced thin; season well with salt and pepper, cover with hot water, cook a few minutes and add corn scraped from eight ears (or canned corn); add more water and boil $\frac{1}{2}$ hour. Then add 1 quart boiling milk, 2 tablespoons butter rubbed smooth with flour. Good dish for luncheon.

VEGETABLES.

Corn Fritters.

To 1 pint of corn add 3 eggs, beat whites and yolks separate; 1 tablespoon butter, 1 tablespoon sugar, 2 teaspoons baking powder, 1 small cup flour; salt to taste. Drop in hot grease.

Corn Fritters.

Take 1 pint corn pulp, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons flour or just enough to hold the corn and eggs together. Fry in deep fat.

Succotash.

Cook separately 1 quart lima beans and the grains from 10 ears of sweet corn. When tender season with salt and pepper, 2 tablespoons butter and let simmer 10 minutes; add $\frac{1}{2}$ cup sweet cream. When hot serve.

Escalloped Corn.

One pint can corn, a little salt and pepper, 1 teaspoon sugar, $\frac{3}{4}$ cup of cracker crumbs, 3 tablespoons melted butter, 2 eggs, well beaten, $1\frac{1}{4}$ cups of milk. Mix all together and bake $\frac{1}{2}$ hour.

Green Corn Pudding.

One-half dozen ears corn, 2 eggs, beaten, 1 pint milk, 1 large tablespoon butter, 1 teaspoon sugar, salt and pepper. Bake until brown and firm.

Escalloped Potatoes.

Pare, soak and cut potato slices, $\frac{1}{4}$ -inch thick. Put a layer in buttered dish; sprinkle with salt and pepper, dredge with flour and dot with $\frac{1}{2}$ tablespoon butter; repeat. Add hot milk until it may be seen through top layer; bake $1\frac{1}{2}$ hours or until potatoes are soft.

VEGETABLES.

Stuffed Potatoes.

Bake 6 good-sized potatoes. When done cut off the tops, and with a spoon scoop out the potato into a hot bowl. Mash fine and add 1 tablespoon of butter, $\frac{1}{4}$ cup of hot milk, a teaspoon salt, pepper to taste. Beat until very light, then add the well beaten whites of 2 eggs; stir gently. Fill the skins with this mixture, heaping it on top; brush over with the yolk of the egg, put in the oven and brown.

Scalloped Potatoes.

Butter well a baking dish and put a layer of either bread crumbs or rolled crackers, then put in a layer of cold boiled potatoes, sliced thin, and over these put plenty of butter, pepper and salt; then another layer of crackers, and so on until the dish is full. Then wet up thoroughly with milk and bake $\frac{1}{2}$ hour.

Southern Sweet Potatoes.

Pare 6 medium-sized sweet potatoes, and place them in a flat pan. Pour over the potatoes the following syrup: $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup granulated sugar, 1 large tablespoon of butter, pepper, salt, and a sprinkling of cinnamon. Cook slowly on back of range, turn frequently, and as the syrup thickens, remove the cover that they may brown a trifle.

Baked Stuffed Tomatoes.

Take rather large, regularly shaped fruit, cut a small slice from the blossomed end, and scoop out all the soft part. Mix this with stale bread crumbs, butter, pepper, and salt, parsley and a little chopped onion. Fill the tomatoes carefully; set them in a dish with a little butter in it. Let them bake $\frac{3}{4}$ of an hour in a moderate oven, watching that they do not burn or become dry

VEGETABLES.

Peas Served in Potato Cases.

Mash 6 boiled potatoes, add salt and pepper to taste, 2 tablespoons butter, the yolks of 4 eggs, 4 teaspoons grated mild cheese, 2 tablespoons cream. Mold in oblong wells, brush with egg, bake a delicate brown. Fill with hot seasoned French peas. Serve at once.

Boston Baked Beans.

Soak 1 quart navy beans over night, cook until soft (but whole). Put in bean pot with 1 pound salt pork, $\frac{2}{3}$ cup (N. O.) molasses, 1 teaspoon mustard, 2 level teaspoons salt. Cover with hot water. Bake in slow oven several hours. Add water once or twice to keep moist.

Parsnip Fritters.

Boil 4 or 5 parsnips; when tender, take off the skin, and mash fine; add a teaspoon of flour, $\frac{1}{2}$ teaspoon of salt, a little pepper, and 1 beaten egg; make into small, flat cakes, and fry brown on both sides in hot butter.

Creamed Tomatoes.

One can tomatoes; put on stove to heat; put in pepper, salt and sugar to suit the taste; beat 1 tablespoon flour and a little butter and cream; let tomatoes come to boiling point, put in cream and butter and stir. Let it cook for 2 minutes. Serve with any kind of meat.

Baked Macaroni.

Boil the desired amount until tender. Pour off hot water, cover with cold water, let stand ten minutes, drain and mix very moist with a thickened cream dressing made of butter, flour and milk. Mix all through this, grated cheese; on top spread a layer of buttered cracker crumbs and, last, a layer of grated cheese. Bake $\frac{1}{2}$ hour.

VEGETABLES.

Potato Croquettes.

Two cups mashed potatoes, 1 tablespoon melted butter, $\frac{1}{2}$ cup hot milk, well beaten together. Add whites of 2 eggs, well beaten. Salt, mold, roll in yolk of egg and cracker crumbs. Fry in deep fat.

White Sauce.

Boil till tender a good-sized carrot, cut in dice, 1 onion, chopped fine, 1 pint milk, 1 tablespoon butter, 1 scant tablespoon flour or corn starch, 1 tablespoon parsley, chopped fine, add vegetables and serve in sauce boats or around croquettes.

Cold Slaw.

Chop $\frac{1}{2}$ head of cabbage fine, add 2 large cucumbers, and chop all together. Season with salt, pepper, vinegar and sugar. Salad dressing may be used instead of the vinegar dressing.

Cabbage Relish.

Mix 2 cups shredded cabbage, 2 green peppers, finely chopped, 1 teaspoon celery seed, $\frac{1}{2}$ teaspoon salt, 2 tablespoons brown sugar, $\frac{1}{2}$ cup vinegar. Serve without cooking. Very nice with fried oysters.

Parsnip Balls.

Take 2 very large or 4 medium-sized parsnips, boil and mash, add 1 well beaten egg and a lump of butter; let cool. When wanted, make into balls and dip in egg and roll in bread crumbs. Fry.

Hot Cabbage Slaw.

Shave fine 1 small head of cabbage, put into skillet with piece of butter size of a walnut, pepper and salt, $\frac{1}{2}$ cup of water, cook until tender. Beat well 1 egg, add 2 tablespoons of cream and three of vinegar, stir all together. Pour over cabbage. Serve at once.

VEGETABLES.

Creamed Cabbage.

Shred 1 small head of cabbage very fine. Cook in salted water until tender, then pour off half the water and add the following dressing: 2 eggs, well beaten, with $\frac{1}{4}$ cup of sugar, $\frac{1}{4}$ cup of vinegar, 1 tablespoon of butter. Beat vigorously and mix through the cabbage. Let it boil two minutes, serve.

Escalloped Cabbage.

Cut $\frac{1}{2}$ boiled cabbage in pieces, put in buttered dish, sprinkle with salt and pepper, add 1 cup white sauce. Mix well with a fork. Cover with $\frac{1}{2}$ cup buttered bread crumbs and brown.

White Sauce:—2 tablespoons butter, 2 tablespoons flour, 1 cup milk, $\frac{1}{4}$ teaspoon salt, 4 grains pepper.

Hot Slaw.

One quart of nice white cabbage, chopped fine. Pepper and salt it and place in a dish. Then make the following dressing: Place 3 tablespoonsful butter in a skillet, add 1 egg well beaten and 1 cupful of vinegar. When this boils up pour over the cabbage.

SALADS

"A mystery, aye, Sir, a mystery."

Mayonnaise.

Beat up the yolks of 2 raw eggs to a smooth consistency and add 2 saltspoons of salt and 1 of white pepper, and a tablespoon of oil. Beat up thoroughly and by degrees add $\frac{1}{2}$ pint of oil. When it begins to thicken add a few drops of vinegar. The total amount of vinegar to be used is 2 tablespoons, and the proper time to stop adding oil and to add drops of vinegar is when the dressing has a glossy look, instead of a velvet appearance. 4 parts of oil to 1 of vinegar are about the right proportions, provided the vinegar is of the best.

Cooked Mustard.

Yolks of 2 eggs, well beaten— $\frac{1}{2}$ cup vinegar, 2 tablespoons mustard, 1 tablespoon sugar, 1 teaspoon salt, boil until thick.

Salad Dressing.

Two tablespoons butter, 2 of sugar, 1 teaspoon mustard, 1 of salt, 3 eggs. Mix thoroughly, then add 1 cup vinegar. Cook until it thickens.

Boil 8 large potatoes with jackets on, peel and cut up in pieces and pour dressing over them.

Dressing.

Yolks of 8 eggs, 1 cup of sugar, 1 pint of vinegar, 1 cup of butter, 1 cup of sour cream, 1 tablespoon salt, 1 tablespoon of mustard, a little red pepper; boil vinegar and butter together; mix the other ingredients and stir into the vinegar; boil again; put the yolks of 4 hard-boiled eggs through a rice-potato sieve and sprinkle on salad.

SALADS.

Veal Salad.

Two pounds veal, 1 bunch celery, 4 hard-boiled eggs, 1 cup nuts. Dressing: Yolks of 4 eggs, 1 tablespoon butter, 1 teaspoon mustard, salt and pepper, $\frac{1}{2}$ pint vinegar, and last stir in salad the beaten whites of 4 eggs and 1 cup of cream.

Durkee Dressing.

Two tablespoons butter, 2 tablespoons mustard, 1 tablespoon of sugar, 1 teaspoon of salt, 1 cup of sweet milk, 3 eggs. Mix thoroughly, then add 1 cup of vinegar, and cook in a double boiler until it thickens. Will keep several weeks in a cool place.

Salad Dressing.

Beat 2 eggs with 2 tablespoons of sugar, add a piece of butter the size of $\frac{1}{2}$ egg, a teaspoon of mustard, a little pepper, and last a teacup of vinegar. Put these ingredients into a dish over the fire and cook like a soft custard. Some think it improves by adding $\frac{1}{2}$ cup sweet cream to the dressing. In that case use less vinegar.

Salad Dressing for 40 People.

One cup sugar, 6 level teaspoons salt, 4 level teaspoons dry mustard, 1 level teaspoon white pepper. Mix dry until smooth, add 8 whole eggs, 4 cups sour cream (thick), 2 cups vinegar, cook over hot water until creamy. This will keep a year.

Salad Dressing.

Yolks of 6 eggs, well beaten, 7 tablespoons vinegar, 3 dessertspoons sugar, 1 teaspoon mustard. Salt, $\frac{1}{2}$ pint cream, (whipped). Put in double boiler and cook until it thickens, remove, let cool, add piece of butter size of an egg, paprika and beat smooth.

Hint: Boiled salad dressing will not curdle, but will be smooth and light if stirred frequently while cooking in a double boiler, with a revolving egg beater.

SALADS.

Cabbage Salad.

Chop enough tender cabbage to make a quart. The finer it is chopped the nicer it is. Mix with it the following dressing: Melt $\frac{1}{2}$ tablespoon butter in a small saucepan and stir into it 1 tablespoon flour. Add $\frac{1}{2}$ teaspoon each of salt, sugar and mustard, $\frac{1}{4}$ teaspoon white pepper and 4 tablespoons vinegar. Stir and cook until it thickens. Draw from the fire, drop in 1 egg and beat briskly. When cold add 4 tablespoons thick sour cream. Beat up and mix with cabbage.

To Prepare Lettuce.

Wash the lettuce leaves, dry in a towel, place in a deep dish. Make a dressing of lemon juice and salad oil, about $\frac{1}{2}$ each in quantity, salt and pepper. Turn it over the lettuce leaves, stirring it the while; then toss the leaves over and over with the hand, till all seem well covered, and send to table.

Grape Fruit Salad.

Separate the sections of grape fruit, removing skin and seeds. Blanch an equal amount of white grapes by plunging in hot water and then removing skins. Cut in halves and take out seeds. Mix with the grape fruit and serve with mayonnaise dressing on hearts of lettuce.

Celery and Apple Salad.

Cut fine equal portions celery and apples. Pour over them a boiled salad dressing.

Nut Salad.

Equal parts of chopped nuts and celery, white of hard boiled eggs, sliced and mixed in. Cover with salad dressing. Use grated yolk on top.

SALADS.

Shrimp Salad.

Take fresh or canned shrimp, break in small pieces; add to this an equal amount of celery; serve on lettuce leaves with salad dressing.

Fruit Salad.

Take $\frac{1}{3}$ bananas, $\frac{1}{3}$ apples, $\frac{1}{3}$ celery. Cut all in small cubes. Moisten the whole with lemon juice, and sweeten with powdered sugar. Garnish with lettuce leaves. Just before serving put a little mayonnaise dressing over the top.

Pineapple Salad.

Remove seed from white grapes, add equal quantities of shredded fresh pineapple, celery and apples, cut in small pieces. Moisten with mayonnaise dressing.

Italian Salad.

Plain French dressing of: Salt, white pepper, $\frac{2}{3}$ olive oil, $\frac{1}{3}$ vinegar, pinch of sugar, and 1 cup of beef broth added last, $\frac{1}{2}$ pound of Sardellen fish (sold in cans same as sardines); 1 small bottle of each, capers, stuffed olives, pickled mushrooms, and gherkins. $\frac{1}{2}$ pound each of cervelat sausage, roast veal (or chicken), cooked ham.

Wash carefully sardellen in several waters, rub gently with soft cloth to remove scales and white skin, take out bones and cut off tails. Cut all of the ingredients into thin strips; mix well with dressing and garnish with white and yolk of hard boiled eggs.

Potato Salad—German Style.

Cut a slice of ham into small pieces and fry, take out the ham and put into the pan 1 tablespoon of flour, let it cook up and add $\frac{1}{2}$ cup of vinegar and $\frac{1}{2}$ cup of water mixed together. Into this slice the potatoes which have previously been boiled, and grate an onion into it. Season with a teaspoon of salt and a pinch of pepper.

SALADS.

Beet Salad.

Chop beets and celery fine and set away, yolks of 2 eggs well beaten, 1 teaspoon salt, 1 teaspoon pepper, 2 teaspoons made mustard, 1 tablespoon butter; stir into this mixture 4 tablespoons best vinegar. Cook in double boiler, stir until it thickens; if necessary thin with cream before adding to the beets and celery.

Cabbage Salad.

Half head of small cabbage chopped fine; beat and mix in the yolk of 1 egg; heat $\frac{3}{4}$ cup of vinegar, tablespoon of butter, teaspoon of sugar, a little salt; stir all together and simmer a few minutes.

Fruit Salad.

One dozen oranges $1\frac{1}{2}$ bananas, 1 can pineapple, 4 lemons. Dissolve 10 cents' worth of crystal flake in a little cold water, pour over this boiling water 3 quarts, add lemon juice, 1 tablespoon vanilla and juice of pineapple. Pour over sliced fruit. Set on ice.

Ham Salad.

Mince cold boiled ham (not very fine); add hard boiled egg, chopped, and chopped lettuce leaves. Place slices hard boiled egg on top and add salad dressing.

Corn Salad.

Take 18 large ears corn, 4 large onions, 1 medium cabbage; 3 large red peppers, $1\frac{1}{2}$ pounds brown sugar, $3\frac{1}{2}$ pints vinegar, $\frac{1}{4}$ cup salt, 3 heaping tablespoons dry mustard. Cut corn from cob, chop onions and cabbage and peppers after taking out all seeds. Mix well. Boil 15 minutes. Seal in cans while hot.

SANDWICHES

Rye Bread Sandwiches.

Rye or Vienna bread cut very thin makes nice sandwiches when spread with peanut butter and then cut in triangles.

Boston Brown Bread Sandwiches.

Spread small rounds of rich brown bread with a mayonnaise dressing in which chopped nuts have been mixed thickly; walnuts and pecans are best. A variety to these would be made by adding a crisp leaf of lettuce or a very little minced celery.

Two Good Sandwich Fillings.

A. Steam half a dozen pulled figs for two minutes; put through the meat chopper or mash with a spoon until a soft paste is formed. Add as many chopped nuts as the paste will take up and spread on slices of bread.

B. One pound of butter, the juice of one-half a lemon and a little of the grated rind. Work all together until it is soft and creamy. This is good either on bread or wafers.

Cheese Sandwiches.

One loaf of bread, one brick of Philadelphia or Waukesha cream cheese, 1 small can pimentos. Put 2 or 3 peppers through a meat grinder until quite fine and salt to taste; mash the cheese with sweet cream until soft, then stir the pepper mixture thoroughly through it and spread evenly on slices of the bread cut very thin in rounds.

Sweet Sandwiches.

One loaf cut in thin slices and spread with orange marmalade and chopped nuts.

SANDWICHES.

✕ Lettuce Sandwiches.

Cut a loaf of bread into thin slices, lay a crisp leaf of lettuce on each, which has been spread with a boiled salad dressing in which pimolas or olives have been chopped.

Lettuce sandwiches may also be made by cutting pimolas in thin slices, mixing them with a mayonnaise dressing. Spread the lettuce with this and sprinkle chopped walnuts on thickly.

Butter Thin Sandwiches.

Put three or four pulled figs through the meat chopper and mash until a soft paste is formed when mixed with whipped cream. Spread between Bremner's butter thin crackers.

Butter Thin Sandwiches No. 2.

Soften a brick of Philadelphia or Waukesha cream cheese with sweet cream. Remove the peppers from a small bottle full of pimolas and cut the olives up in fine slices. Mix with cheese and spread on Bremner's butter thin crackers. Put one of the little red peppers on each cracker and serve with coffee.

Fig and Nut Sandwiches.

The pulp of a dozen figs; half the quantity of finely chopped pecan meats; work to a paste; butter thin slices of bread and spread with paste.

PUDDINGS

"Now we sit to chat, as well as to eat."

Plum Pudding.

Heaping cup bread crumbs, dissolve in 1 cup sweet milk, 1 cup suet chopped fine, 1 cup molasses, 2 cups flour, 1 tablespoon soda, 1 teaspoon each of salt, cinnamon and cloves, 1 cup raisins, 1 cup currants, $\frac{1}{2}$ cup dates, $\frac{1}{2}$ cup figs, $\frac{1}{2}$ cup coarsely chopped nuts. Steam 3 or 4 hours.

Plum Pudding.

Two cups chopped suet, 2 cups old cake crumbs, $1\frac{1}{2}$ cup sweet milk, 1 cup maple syrup, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, dissolved in milk, 1 cup raisins, 1 cup chopped French prunes, 1 cup chopped figs, 1 cup blanched chopped almonds, $\frac{1}{2}$ cup brandy, 4 cups flour. Steam 4 hours.

Steamed Pudding.

One cup bread crumbs, 1 cup hot water, 1 cup of molasses, 1 cup of flour, $\frac{1}{2}$ cup of seeded, chopped raisins, $\frac{1}{2}$ cup of chopped walnut meats, 1 teaspoon saleratus dissolved in hot water, 1 teaspoon each cloves and cinnamon, $\frac{1}{2}$ teaspoon salt. Steam 2 hours.

Sauce.— $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, creamed; add whites of 2 eggs well beaten; add flavoring.

Graham Pudding.

One-half cup molasses, $\frac{1}{2}$ cup sour milk, 1 egg, 1 teaspoon soda, salt. Thicken with graham flour and steam 2 hours.

Sauce:—Cream together 1 cup sugar, $\frac{1}{2}$ cup butter. Add well beaten whites of 2 eggs and whip until light.

This can be greatly improved by mixing in finely cut bananas or crushed strawberries.

PUDDINGS.

Apple Tapioca Pudding.

Pour 1 quart of boiling water over $\frac{3}{4}$ cup of Pearl Tapioca and cook in double boiler until transparent; stir often and add $\frac{1}{2}$ teaspoon salt. Core and pare 5 apples, put in a baking dish and fill cores with sugar and lemon juice. Pour the tapioca over them and bake till the apples are very soft. Serve with sugar and cream.

Cherry Pudding.

Two tablespoons butter, melted, 1 cup sugar, 1 egg, 1 cup cherries, 1 cup milk, 2 cups flour, 2 teaspoons baking powder; make a batter of the ingredients. I do not melt the butter, but cream with sugar, same as for cake. Use 1 cup of stewed cherries after the juice is drained off; put in the bottom of pudding dish, which must first be greased; pour batter over them and bake or steam. It is good baked. Serve the following sauce: 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup cherry juice, cream, butter and sugar, add cherry juice heated.

Cranberry Pudding.

Pour boiling water on 1 pint of bread crumbs, stir in a tablespoon of butter, add 2 beaten eggs and 1 pint stewed cranberries; bake. Serve with hard sauce or cream.

Steam Fruit Pudding.

Put into mixing bowl 1 heaping cup of bread crumbs, 2 scant cups of flour, 1 cup molasses, 1 cup sweet milk, and 1 teaspoon each of salt, cloves and cinnamon, stir 1 teaspoon of soda in the milk, add the last thing, 1 cup of suet, chopped fine, the same amount of raisins and currants, and rub thoroughly with flour before adding to the mixture. Steam in a well greased pan $2\frac{1}{2}$ hours. This will make quite a large pudding.

Graham Pudding.

Mix $1\frac{1}{2}$ cups graham flour, $\frac{1}{4}$ cup butter, 1 cup raisins, 1 teaspoon soda, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, 1 egg, spice and salt. Steam 2 hours. Eat with sauce.

PUDDINGS.

Woodford Pudding.

Take 3 beaten eggs, 1 cup sugar, 1 tablespoon butter, 1 teaspoon soda dissolved in 2 teaspoons sour milk, 1 cup blackberry jam, cinnamon and nutmeg to taste, $\frac{3}{4}$ cup flour. Bake $\frac{1}{2}$ hour.

Sauce.—1 cup brown sugar, 1 large tablespoon butter, 1 dessertspoon cornstarch. Water to make proper consistency; flavor.

Sunderland Pudding.

Two eggs, well beaten, 1 scant cup flour, 1 cup sweet milk, salt, beat well together; bake in a drip pan $\frac{1}{2}$ hour. Serve with cream, sugar and nutmeg.

St. James Pudding.

Take 3 tablespoons butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon each of salt, cloves, allspice, nutmeg, $\frac{1}{2}$ pound of dates stoned and cut in pieces (raisins may be used). Melt butter, add molasses, milk, dry ingredients and stiffen. Steam $2\frac{1}{2}$ hours. Serve with wine sauce.

Christmas Plum Pudding.

One cup of finely chopped beef suet, 2 cups fine bread crumbs, 1 heaping cup sugar, 1 cup seeded raisins, 1 cup currants, 1 cup blanched almonds, chopped, $\frac{1}{2}$ cup citron, sliced thin, 1 teaspoon each cloves and salt, 2 of cinnamon, $\frac{1}{2}$ a grated nutmeg, 4 well beaten eggs; dissolve a level teaspoon soda in a tablespoon of warm water, flour the fruit thoroughly from a pint of flour, then mix the remainder as follows: In a large bowl put the well beaten eggs, sugar, spices, salt, and 1 cup of sweet milk; stir in the fruit, nuts, bread crumbs and suet, one after another until all are used putting in the dissolved soda last and add the remainder of the flour. Boil or steam 4 hours. Serve with wine or brandy sauce.

PUDDINGS.

Marlborough Pudding.

Into 2 cups of apple-sauce beat yolks of 3 eggs, $\frac{1}{2}$ cup of cracker crumbs, 1 tablespoon of melted butter, juice and rind of 1 lemon, 1 small cup of sugar. Bake $\frac{1}{2}$ hour. Put beaten whites of egg on top.

Strawberry Short Cake.

Sift 1 pint flour, 1 teaspoon salt, 2 teaspoons baking powder in a mixing bowl. To 1 egg add 1 tablespoon sugar and 2 tablespoons soft butter. Beat this to a cream and add the flour together with enough milk to make a soft dough. Form into 6 biscuits. While they are baking cut strawberries into slices and add sugar. Split biscuits, butter them, lay strawberries between and on top. Serve with whipped or plain cream and sugar.

Raspberry Dumplings.

Combine as in mixing cake, $\frac{1}{2}$ cup butter, 1 cup milk, 1 level teaspoon baking powder, 2 cups flour, the whites of 3 eggs, half fill well buttered moulds and steam 40 minutes; turn out and roll in powdered sugar; serve with raspberries or any fresh fruit.

Improved Indian Pudding.

Two slices bread, $\frac{3}{4}$ inch thick, spread with butter on both sides, using piece as large as an egg. Soften by pouring on boiling water; stir until soft. Add 1 egg, small cup molasses, $\frac{1}{2}$ teaspoon cinnamon, a little salt and 1 quart milk. Cover and bake 3 hours in moderate oven.

Baked Apple Dumplings.

Take 1 pint flour, 1 tablespoon butter, mix; add 2 teaspoons baking powder and pinch of salt. Wet with milk like biscuit dough. Bake in slow oven.

Sauce.—2 pints water, 1 tablespoon butter, 2 cups sugar, 1 teaspoon flavoring extract. Let boil down half.

PUDDINGS.

Indian Pudding.

Pour enough boiling water on 2 cups corn meal to wet it; add 1 cup sugar, 1 cup seeded raisins, 2 cups milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, a pinch of salt, a little nutmeg. Bake 3 hours; serve with cream.

Cottage Pudding.

Take 1 cup sugar, 1 cup milk, 3 tablespoons melted butter, 1 egg, 2 teaspoons baking powder sifted with $2\frac{1}{2}$ cups flour. Bake and serve with liquid sauce.

Peach Cobbler.

Prepare a short cake crust, using cream to mix, if possible. Fill a baking dish about half full with pared and stoned peaches, sweeten and cover. Bake for an hour and serve with sugar and cream.

Graham Pudding.

One cup milk, 1 cup chopped raisins, 2 cups graham flour, $\frac{3}{4}$ cup N. O. molasses, 1 teaspoon soda. Boil 3 hours.

Sauce.—1 cup sugar, $\frac{1}{2}$ cup butter, whites of 2 eggs; beat butter and sugar to a cream, add beaten whites of eggs, and stir until creamy; flavor to taste. Serve hot.

Ginger Bread Pudding.

One cup molasses, 1 cup milk, 1 tablespoon of butter, $1\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ teaspoon each of cloves, cinnamon, allspice and saleratus, flour enough to make it stiff. Steam 3 hours.

Favorite Pudding.

Stew prunes or any small fruit, sweeten to taste, and while boiling hot put in a few thin slices of good bread. When the bread has become fully saturated with the hot juice, put the bread in alternate layers, in a deep dish, leaving a thick layer of fruit for the top. Place a plate over it and when cool set on ice. With whipped cream it will be found most delicious.

PUDDINGS.

Sauce for Pudding.

A piece of butter the size of an egg, 3 tablespoons of sugar, 2 tablespoons of flour; mix all thoroughly together. Pour enough boiling water over it to make a pint. Let it boil a few minutes, stirring continually. Flavor with lemon.

Prune Whip.

Two cups prunes, steam until soft, then take out stones, saltspoon of salt and soda, whites of 4 eggs, beaten stiff and beaten in prunes, 2 tablespoons of sugar. Bake 10 minutes.

Raisin Puffs.

Four tablespoons sugar, 2 tablespoons butter; rub to a cream; two eggs well beaten, 1 cup sweet milk, 2 cups of flour, 2 teaspoons of baking powder, 1 cup of chopped raisins; fill 6 cups $\frac{2}{3}$ full and steam 1 hour; serve with any good pudding sauce.

Chocolate Puff Balls.

One cup sugar, 1 tablespoon butter, 1 egg, 1 cup milk or water. Beat well together and add a large tablespoon baking powder, 2 large tablespoons scraped chocolate, 1 teaspoon vanilla, flour to make a stiff batter. A cup of currants may be added if desired.

Tapioca Pudding.

Tapioca 2 cups, sweet milk 4 cups, 4 eggs, 1 heaping tablespoon butter, 1 cup sugar; a grated lemon peel improves it. Directions—Soak the tapioca in milk 1 hour, then put into a sauce pan and set in hot water; cook till soft; then put into a baking dish with butter, eggs well beaten, sugar, lemon peel, etc.; bake about $\frac{1}{2}$ hour.

PUDDINGS.

Bradbury Pudding.

One cup Orleans molasses, 1 cup water, 1 cup of raisins, $\frac{1}{2}$ cup of butter, 3 cups of flour, 1 teaspoon of soda; steam 3 hours without looking at it. Keep plenty of water boiling under it.

Sauce.—1 well beaten egg, 1 cup of sugar creamed with $\frac{1}{2}$ cup of butter; flavor with lemon and just before serving add a tablespoon cold water.

Caramel Tapioca.

Soak $\frac{3}{4}$ cup tapioca in water until soft ($\frac{1}{2}$ hour or so), add 3 cups brown sugar, 1 cup water and bake an hour. Stir often. Eat with cream.

Suet Plum Pudding.

One cup suet chopped fine, 1 cup molasses, 1 cup of sour milk, 1 cup of seeded raisins, $3\frac{1}{2}$ cups of flour, 1 egg, 1 teaspoon of cloves, 2 teaspoons of cinnamon, 1 teaspoon nutmeg, 1 teaspoon saleratus, a little salt. Boil 3 hours in a pudding mold set into a kettle of water. Eat with common sweet sauce.

Floating Island.

One quart sweet milk; boil; stir in the beaten yolks of 6 eggs, 2 tablespoons of white sugar and flavor with vanilla, lemon, rose or almond; stir until it thickens; pour into a wide, shallow dish; beat the whites of the eggs to a stiff froth, sweetening and flavoring slightly. Spread the frothed eggs smoothly over the boiling hot custard. (Doing in this manner cooks the whites sufficiently without the trouble of setting them over boiling water.) Grate loaf sugar over the top and sprinkle grated cocoanut over that. Spoons of jelly may be scattered over the top. Set the dish in a pan of ice water.

PUDDINGS.

Brown Pudding.

Yolk of 1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup hot water, 1 teaspoon soda, 1 cup flour, salt. Steam 1 hour.

Sauce.—3 eggs, 1 cup sugar, beat yolks and whites separately and flavor.

Fruit Dumpling.

One cup flour sifted with 1 teaspoon baking powder and a bit of salt. Enough sour cream (if too rich add milk), sweetened with soda to make dumpling about as thick as graham gems, steam in well-buttered cups with layers of fruit $\frac{1}{2}$ hour; any fruit fresh or canned may be used. Pears or peaches are especially nice.

Blackberry Flip.

Take 1 cup of sugar, 2 eggs, 1 cup of sweet milk, 2 cups of flour and a teaspoon of baking powder. Place a thin layer in a dish, cover with blackberries and a sprinkle of sugar; add another layer of the dough, and more blackberries and cover last with dough. Steam 3 hours, and serve with rich cream. Raspberries or cherries may be used instead of blackberries if desirable. A little butter among the berries improves it.

Fig Pudding.

Take $\frac{1}{2}$ pound of figs, $\frac{3}{4}$ cup of sugar; add enough water to keep from burning and cook to a jelly. Mix together 1 cup of chopped suet, $1\frac{1}{2}$ cup flour, 1 teaspoon of baking powder, $\frac{1}{2}$ teaspoon of salt; add enough sweet milk to make a soft dough. Roll the dough out, cover with a layer of figs, roll together like a jelly cake, put into a bag, and steam 3 hours.

Sauce for pudding.— $\frac{1}{2}$ cup of butter, $\frac{2}{3}$ cup of sugar, 2 eggs well beaten. Pour on this mixture 1 cup of boiling water. Flavor with nutmeg or vanilla and cook 2 minutes.

PUDDINGS.

Caramel Sauce.

One cupful of light brown sugar, butter the size of an egg. Boil butter and sugar three minutes, then add slowly two tablespoonfuls of flour, then slowly boiling water enough to thin. Good and easily made.

Pineapple Tapioca.

One-half cup minute tapioca, $\frac{1}{2}$ cup sugar, 3 of hot water, 1 can pineapple. Soak tapioca in 1 cup cold water; put on to cook in hot water, add sugar; after taking off add pineapple; cover with whipped cream. Peaches can be used in place of pineapple if desired.

Old English Plum Pudding.

One pound raisins, stoned, 1 pound Santa currants, washed and dried, 1 pound of finely chopped suet, 1 pound of grated stale bread. Mix these ingredients and add 1 pound sugar, 1 pound of flour, 1 quart of milk, 6 eggs, well beaten, 1 blade of mace, $\frac{1}{2}$ nutmeg, grated citron, shredded, and candied orange and lemon peel may be added to enrich it. Sultana raisins may also be added, but the rule given above, without these extra ingredients, will be found very nice. A wine glassful of rose water will be found an addition. Boil 8 or 10 hours. Serve hot with vanilla sauce or hard sauce.

Fruit Puff Pudding.

One pint flour (sifted), 2 teaspoons baking powder and a little salt. Mix with sweet milk until very soft, place in steamer well greased cups, put in each a spoon of batter, then one of fruit, cherries, cranberries or any cooked sauce. Cover with another spoon of batter and steam 20 minutes.

Sauce.—1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup boiling milk. Flavor.

PUDDINGS.

Graham Pudding.

One and $\frac{1}{2}$ cup graham flour, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 egg, 1 teaspoon salt, 1 full teaspoon soda, 1 cup currants, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ teaspoon cinnamon and cloves. Steam $2\frac{1}{2}$ or 3 hours; if put in a greased pail in kettle of water, will cook in $1\frac{1}{2}$ hours.

Sauce for the above.—Mix smoothly 3 tablespoons of butter, $\frac{1}{2}$ cup of sugar and 1 tablespoon of flour; then pour on boiling water and let boil at once; remove from fire and season with lemon; sometimes a little salt is necessary.

Prune Souffle.

One pound stewed prunes, whites two eggs, $\frac{1}{2}$ cup sugar; after the prunes are stewed let juice boil down; remove the stones, and mash prunes in the juice; beat the eggs very stiff and add gradually the sugar, beating all the time, then stir in the chopped prunes. Bake 20 minutes, serve with custard sauce made of 1 pint of milk, yolks of the eggs, sugar and vanilla flavoring.

Prune Pudding.

One-half pound prunes, soaked and stoned, stew till very tender, sweeten and beat up good, add whites of 6 eggs well beaten. Bake 20 minutes. Serve cold with whipped cream poured over it.

Peach Shortcake.

One cup sugar, butter size of walnut, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 teaspoons of baking powder, flour (to mix like cake). Bake in layers, spread with fresh or canned peaches. Serve with whipped cream.

Rice Pudding.

One quart of milk, 3 tablespoons of rice, 1 cup of sugar. Bake 2 hours.

PUDDINGS.

Raisin Puffs.

One-half cup butter, 1 of sugar (creamed), 2 eggs, 1 cup milk, 2 cups of flour, 2 teaspoons of baking powder, 1 cup raisins seeded and chopped. Steam $\frac{1}{2}$ hour in cups. Serve with lemon or jelly sauce.

Gooseberry Pudding.

One quart of scalded gooseberries, rubbed smooth; when cold, with the back of a spoon take of the pulp 6 tablespoons, $\frac{1}{2}$ a pound of sugar, $\frac{1}{4}$ of a pound of butter (melted), 6 eggs, the grated rind of 2 lemons and a handful of grated bread. Bake $\frac{1}{2}$ hour.

Snow Balls.

Cream $\frac{1}{3}$ of a cup of butter and $\frac{1}{2}$ a cup of sugar gradually. Sift 1 cup of flour with $\frac{1}{2}$ a cup of Kingsford Corn Starch and 3 level teaspoons of baking powder. Add this mixture alternately with about $\frac{2}{3}$ of a cup of milk and stir in gently the stiff whites of four eggs. Place this batter in 6 well buttered cups and steam for $\frac{1}{2}$ hour. Turn out gently, roll in powdered sugar and serve hot with strawberry sauce.

Strawberry Sauce.—Cream $\frac{1}{2}$ cup butter with $1\frac{1}{2}$ cup powdered sugar, add yolk of 1 egg. Add cup crushed berries just at serving time. Any fruit in season may be used in this way, for either steamed or baked puddings.

Orange Pudding.

Six oranges, peeled, sliced thin and sprinkled with sugar. Make a boiled custard of 1 pint of milk, yolks of 3 eggs, 1 tablespoon of cornstarch, 3 tablespoons of sugar, pinch of salt. When cool, pour over the oranges. Whip whites of eggs to a stiff froth, add sugar and put on top. Set the dish in a pan of water and put in hot oven a few seconds until frosting is browned. To be eaten cold.

PUDDINGS.

Fruit Pudding.

One quart canned cherries. Drain off the juice, boil with 1 cup of sugar. Pour this over 1 pint of bread crumbs and add the fruit and 3 eggs well beaten. Pour all into a buttered dish and bake $\frac{1}{2}$ hour. Frost as lemon pies. Drop jelly on top. Serve with either plain or whipped cream.

Snow Pudding.

Take 3 tablespoons cornstarch to 1 pint boiling water. Boil 5 minutes. While boiling add $\frac{3}{4}$ cup sugar, add juice of 1 lemon, and stir into it the whites of 3 eggs, beaten to a stiff froth, then mold.

Saace:—1 pint milk and yolks of 3 eggs. Sweeten and flavor to taste.

Apple John.

Make a dough with 1 cup of sifted flour, heaping teaspoon of baking powder, $\frac{1}{4}$ teaspoon of salt, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup of milk. Pare and slice a pint of good cooking apples and put them in a pudding pan, spread them with the batter which should be very thick. When baked, reverse on a heated dish, grate nutmeg over the apples, sprinkle with sugar and dot with bits of butter. Serve with good cream.

Rice Cream.

Stew $\frac{1}{2}$ cup of rice in 3 cups of milk until soft. Add 2 cups of milk and yolks of 3 eggs, beaten with 4 tablespoons of sugar. Let boil and put in custard dish. Frost and brown in oven.

Brown Betty.

Peel and cut up and stew some nice tart juicy apples, sweeten well and put them into a buttered pudding dish in alternate layers of cracker crumbs. Add a sprinkle of cinnamon and lump of butter. Top with bread crumbs. Bake and serve hot with cream.

PIES

"Ef my old nose don't tell me lies,
It 'pears like I smell custard pies."

Pie Crust.

Take $\frac{1}{4}$ cup lard, $\frac{3}{4}$ flour, little salt. Work lard and flour together as little as possible. Mix with fresh cold water. This is improved by rolling a little lard into top crust. Dredge with flour before rolling out.

Lemon Pie.

The grated rind and juice of 1 lemon, yolks of 3 eggs, $1\frac{1}{2}$ cup of sugar, 1 cup hot water, 2 tablespoons corn-starch or flour, 1 teaspoon butter. Cook in double kettle, and when cold put it in the crust which has previously been baked. Beat the whites of the 3 eggs and tablespoon of sugar for frosting and brown slightly. This makes 2 pies.

Lemon Pie.

Take the juice and grated rind of 1 lemon, 1 cup white sugar, yolks of 2 eggs, 3 tablespoons flour. Bake with under crust and cover with frosting.

Rhubarb Pie.

One cup chopped rhubarb, 1 cup sugar, 1 egg, juice and grated rind of 1 lemon. Bake with 2 crusts.

Mock Mince Pie.

One cup molasses, 1 cup sugar, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of butter. Boil together a few minutes. Then add 3 crackers rolled fine, 2 eggs well beaten, $\frac{1}{2}$ pint of chopped raisins. Spice to taste.

PIES.

Mince Meat.

One quart bowl meat, $2\frac{1}{2}$ bowls apples, $\frac{1}{3}$ bowl of molasses, 1 bowl sugar, $\frac{2}{3}$ bowl of boiled cider, 2 teaspoons of salt, 2 teaspoons of cinnamon, $\frac{1}{2}$ teaspoon of cloves, $1\frac{1}{2}$ lemon, butter, between 2 and 3 pounds, 1 pound of suet, liquor meat is boiled in, 3 pounds of raisins, currants to suit taste, $\frac{1}{2}$ pound of citron, $\frac{1}{2}$ pound of lemon peel. Quantity of each of the above ingredients to 1 bowl of meat.

Ripe Currant Pie.

One cup ripe currants, 1 cup sugar, 1 large tablespoon of flour, 3 tablespoons of water, yolks of 2 eggs. Beat all together. White for frosting.

Cream Pie.

Line pie pans with lower crust and bake. Take 1 pint of milk, 1 cup of sugar, $\frac{1}{2}$ cup of flour and yolks of 2 eggs. Heat the milk, beat the other ingredients together, stir into the milk and let it boil until it thickens, not letting it get too stiff, as it gets a little stiffer when cold. Remove from stove, flavor to taste, and pour into the baked pie crust. Beat the whites of eggs stiff, add a little sugar, pour over the tops of the pies and set in the oven to brown. The above makes 2 pies.

Cream Puffs.

Boil together $1\frac{1}{2}$ cup water, $\frac{1}{2}$ cup butter, and while boiling stir in 1 cup of flour dry; take from the stove and stir to a thin paste, and after this cools stir in 4 eggs unbeaten; stir it 5 minutes; drop in tablespoonfuls on buttered tin and bake in a quick oven 25 minutes; be careful that they do not touch each other in the pan. This amount will make 18 puffs and never fail to puff.

PIES.

Cream for Cream Puffs.

One cup milk, 1 cup sugar, 1 egg, 3 tablespoons flour, vanilla to flavor; stir the flour in a little of the milk; boil the rest of the ingredients; turn in the flour and milk and stir until the whole thickens. When the cream and the puffs are cold, open the puffs a little way with a sharp knife and fill them with the cream.

Mock Cherry Pie.

Take $\frac{1}{2}$ cup seeded raisins, chopped fine, 1 cup cranberries, cut in halves, 1 cup of sugar, 1 teaspoon of vanilla, 1 tablespoon of flour, a pinch of salt. Mix together thoroughly, pour over $\frac{1}{2}$ cup of boiling water. Bake between 2 crusts.

Banana Pie.

Make crust and bake. Scald 1 pint of sweet milk; mix $\frac{1}{2}$ cup sugar, yolks of 2 eggs, 1 heaping tablespoon corn starch, pinch of salt, 1 teaspoon lemon or vanilla extract; stir this into the boiling milk and slice in 2 bananas. Fill crust and frost with whites of 2 eggs and 2 tablespoons of sugar. Then brown in oven.

Pumpkin Pie.

Take 1 cup pumpkin, $\frac{1}{2}$ cup sugar, 1 cup rich milk, 2 eggs, 2 tablespoons molasses, 1 teaspoon ginger, 1 teaspoon cinnamon, 2 teaspoons melted butter and a pinch of salt. Mix and bake.

Pumpkin Pie.

Take 1 cup well cooked pumpkin for 1 pie and add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, yolks of 2 eggs, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon cinnamon, a little ginger if liked. Use whites of the eggs for frosting with 2 tablespoons sugar.

PIES.

Pineapple Pie.

Take 1 cup pineapple, chopped fine, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet cream, yolks of 3 eggs. Use whites for meringue. Bake in 1 crust.

Jelly Pie.

Beat 4 eggs, add to them 2 cups of sugar, 1 cup butter, 1 cup sweet cream, 1 cup jelly (currant or grape), 2 tablespoons vanilla. Stir yolks and sugar, cream the butter, add cream, then jelly and vanilla, and the beaten whites last. No meringue.

Huckleberry Pie.

Beat the yolks of 2 eggs, add 1 teaspoon lemon juice and stir in 2 cups canned berries or 3 fresh ones, sift together 1 scant cup sugar, 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, and add to the berry mixture. Bake in 1 crust and when done cover with meringue made of whites of 3 eggs and granulated sugar. Beat until glosssy, then cut and fold in 3 more tablespoons of sugar—set in oven a moment to dry.

Dried Peach Pie.

Take $\frac{1}{2}$ pound dried peaches and cook slowly, sweeten and mash the peaches with a spoon and add sugar to taste and a little allspice and cinnamon, 1 tablespoon of flour and a bit of butter. Bake in 2 crusts. This will make 2 pies.

Raisin Pie.

Take 1 cup stewed raisins, $\frac{1}{2}$ cup sugar, 1 tablespoon flour, and lump of butter. After stewing raisins, add 1 cup of water, add the mixed flour and sugar, stir in and let simmer. Bake with 2 crusts.

PIES.

Custard Pie.

Take 1 pint of milk, 3 eggs, 3 tablespoons sugar, 1 teaspoon of flour, a pinch of salt, and flavor to taste.

Mock Mince Meat.

Take $1\frac{1}{2}$ cup of bread crumbs, 1 cup sugar, 1 cup water, $\frac{1}{2}$ cup vinegar, 1 cup raisins, 1 cup currants, $\frac{1}{2}$ cup butter; spice and boil together.

Chocolate Pie.

Mix well 2 tablespoons flour and $\frac{3}{4}$ cup sugar, gradually add 1 cup of water and butter the size of an egg. Boil and stir to a smooth paste. Add 2 well beaten yolks of eggs with $\frac{1}{2}$ square of chocolate. Fill crust with filling, frost and bake.

French Pie.

Butter deep pie tin and fill with sliced apples spread with sugar and nutmeg, and over all pour the following mixture: Yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 cup flour, 1 teaspoon baking powder and $\frac{1}{2}$ cup sweet milk. Bake until the apples are soft and turn out on plate with the apples on top. Make a meringue, cover and brown. Serve hot.

Martha Washington Pie.

One cup sugar, 1 cup rich sour cream, $1\frac{1}{2}$ cup flour, 1 even teaspoon soda, $\frac{1}{4}$ teaspoon cream tartar, 2 eggs, pinch of salt. For filling, take 1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ pint milk, flavor to suit, 1 teaspoon corn starch, salt. Heat the milk and add other ingredients.

CAKES

"Variety is the very spice of life, that gives it all its flavor."

Cake.

To the creamed butter and sugar add the beaten yolks, reserve a small portion of the flour to mix with the baking powder, add milk and flour alternately until all are used. Get the cake into the oven quickly as possible. Use only pulverized sugar for delicate cakes. When fruit is used rub well with flour. Put cakes in moderate oven, allow cake to rise, then increase heat in order to brown. If oven is too hot set a dish of cold water in and remove when oven is sufficiently cooled.

Angel Food Cake (Small).

Whites 5 eggs, scant $\frac{3}{4}$ cup flour, sifted five times, with $\frac{1}{2}$ teaspoon cream of tartar, $\frac{1}{2}$ teaspoon of flavoring; bake $\frac{1}{2}$ hour.

Angel Food.

Sieve together 1 $\frac{1}{2}$ cup sugar, and 1 cup of flour seven times. Beat the whites of 12 eggs partially, then add a level teaspoon cream of tartar, continue beating until very stiff. Then fold lightly in the sugar and flour. Flavor; put in ungreased pan and bake 45 minutes in moderate oven.

Nut Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 heaping teaspoons of baking powder, whites of 4 eggs, 2 cups of English walnuts.

CAKES.

Nut Cake.

One cup of sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 teaspoon of baking powder, 1 cup nut meats, teaspoon vanilla; sift flour and baking powder together, cream the butter, beat in the sugar gradually, then the yolks of the eggs and flavoring; add milk and flour alternately, and lastly, the stiff-beaten whites of eggs; mix in carefully the nut meats, chopped coarsely; bake in shallow pans; ice and put unbroken halves of the nut meats on top.

Icing.—Boil sugar and water till it threads, beat white of egg fairly stiff, turn boiling sugar into it, and stir rapidly about 30 seconds; then put in beater and beat until light and creamy; when cool, spread between layers.

Icing.—1 cup granulated sugar, 5 tablespoons water, white of 1 egg.

Loaf Hickory Nut Cake.

Take $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 2 cups flour, whites of 4 eggs, $\frac{3}{4}$ cup sweet milk, 2 teaspoons baking powder, 1 cup chopped hickory nut meats. Bake in loaf, in slow oven.

Nut Cake.

One cup butter, 2 cups sugar, beaten to a cream, 1 cup milk, $\frac{1}{2}$ teaspoon vanilla, 3 cups flour, 2 teaspoons baking powder, lastly, add the whites of 5 eggs, beaten stiff. This makes 3 large layers.

Filling.—1 cup of nuts, 1 cup of sugar, $\frac{2}{3}$ cup of sweet cream, a little corn starch if needed to help thicken, flavor to taste, boil till quite thick.

Walnut Cake.

Four eggs (the whites), 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup of milk, $3\frac{1}{2}$ cups flour, 1 cup walnut meats, chopped fine, 1 cup seeded raisins (can be left out), 4 level teaspoons baking powder, sifted with flour.

CAKES.

Spice Cake.

One teacup of brown sugar, 1 teacup of molasses, $\frac{1}{2}$ cup of butter, 1 teacup chopped raisins, $\frac{2}{3}$ cup of sour milk, $2\frac{1}{2}$ teacups of flour, 2 eggs, 1 teaspoon of soda, 1 teaspoon of nutmeg, 1 teaspoon of cinnamon.

Poverty Cake without Eggs.

Take $\frac{1}{2}$ cup of butter, 2 cups of brown sugar, 1 cup of sour milk, $1\frac{1}{2}$ cup of flour, $\frac{1}{2}$ cup chopped raisins, 1 teaspoon of soda, 1 teaspoon of vanilla, cloves and nutmeg.

Spice Cake.

Take $1\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup butter, 1 cup sour milk, 1 teaspoon soda, 3 eggs, 3 scant cups flour, 2 teaspoons cinnamon, 1 teaspoon cloves, a little nutmeg, 1 cup seeded raisins, chopped.

Economical Devil Food.

Three squares Baker's Chocolate, 1 cup milk, 2-tablespoons butter, 1 cup sugar, yolks of 2 eggs, 1 even teaspoon soda, about 2 small cups flour; cream the butter and sugar; add $\frac{1}{2}$ the milk very slowly, then add the eggs; boil the chocolate with $\frac{1}{2}$ the milk until thick; when slightly cool add to the mixture. Put soda into just enough hot water to dissolve it. Bake in 2 layers. When cold, add the middle layer, made of the following: Whites of the 2 eggs, beaten stiff, 2 cups granulated sugar, 1 tablespoon vinegar, enough water to dissolve the sugar; boil the sugar, water and vinegar until long threads will hang from the spoon; have ready the beaten whites on a large platter; pour boiling syrup into the eggs quickly; flavor with vanilla; beat until it will stand alone, then drop on to the cake and shape with the fingers dipped in cold water; when firm, place top layer of cake.

CAKES.

Gertie's Christmas Cake.

Take $1\frac{1}{2}$ cup butter, 2 cups sugar, 4 eggs, 3 cups flour, 1 pound of raisins, 1 pound of currants, $\frac{1}{2}$ pound of citron, 1 tablespoon cloves, 2 tablespoons cinnamon, 2 tablespoons molasses, 1 nutmeg, grated, 2 teaspoons soda, dissolved in very little hot water. This quantity makes 2 loaves.

Chocolate Cake.

Take $\frac{1}{2}$ cup of butter, 1 cup of sugar, $1\frac{1}{4}$ cup flour, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 2 eggs, 2 squares of chocolate, 1 teaspoon of vanilla.

Economical Brown Stone Front.

One cup milk, yolk of 1 egg, $\frac{1}{4}$ cake of chocolate (boil until thick), 1 cup sugar, 1 teaspoon butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cup flour; mix together.

Filling.—1 cup sugar, boil until it will hair, beat in the beaten white.

Cocoa Cream Cake.

Cream $\frac{1}{2}$ cup butter until smooth, then beat in 1 cup sugar, add the beaten yolks of 3 eggs and $\frac{1}{2}$ teaspoon vanilla. Sift together $1\frac{1}{2}$ cup of flour, 5 level tablespoons of cocoa, and 2 even teaspoons baking powder. Add $\frac{2}{3}$ cup of milk and the sifted flour afterwards, beat well. Then mix in the stiff whites and bake in a moderate oven in 2 layers. Put together with a cream or boiled icing.

Chocolate Loaf.

One large cup of sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda, dissolved in a little hot water, $\frac{1}{3}$ of a cake of chocolate, melted, and 2 cups of flour. Add vanilla to taste.

CAKES.

Dolly Varden Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{2}{3}$ cup sweet milk, 2 teaspoons of baking powder, 2 large cups of flour; beat butter and sugar together, then add eggs, reserving whites of 2 for frosting; then milk, and lastly, the flour and baking powder; bake in 3 layers; before filling the last tin, add $\frac{1}{2}$ cup of raisins, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves; use this as a middle layer.

Chocolate Cake.

Two cups of sugar, 1 cup of butter, yolks of 5 eggs, and the whites of 2, 1 cup of sweet milk, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon cream tartar.

Filling.—Whites of 3 eggs, $\frac{1}{2}$ cup sugar, 3 tablespoons grated chocolate, 1 teaspoon vanilla. Put cooked frosting on top.

Marble Cake.

White part.— $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 4 eggs, $2\frac{1}{2}$ cups of flour, 2 teaspoons baking powder.

Dark part.—1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, yolks of 4 eggs, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon each of cloves, allspice, nutmeg and cinnamon.

Dark Chocolate Cake.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 cups flour, 1 teaspoon of soda.

Cream part.—1 cup grated chocolate, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup sweet milk, yolk 1 egg, 1 teaspoon vanilla, cook until it thickens and stir while cooking. When cool, beat into the other part of the cake.

Icing.— $1\frac{1}{2}$ cup pulverized sugar, 5 tablespoons grated chocolate, boiling hot water to make cream.

CAKES.

Chocolate Cream Cake.

Cake part.—2 eggs, 1 cup sugar, $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ cup of butter, 1 teaspoon of soda, 2 cups of flour; beat butter and sugar to a cream, then add sour milk with soda thoroughly dissolved, then the flavor and last the eggs.

Cream part.—Yolk of 1 egg, $\frac{1}{2}$ cup of sweet milk, 1 teaspoon of vanilla, scant cup of grated chocolate, sugar to taste; cook until of the consistency of cream. When cream is cold stir into the cake, beating thoroughly. Bake in layers and put together with cooked frosting.

Pound Cake.

One cup butter, 2 cups sifted flour, cream butter and flour together to a soft cream, $1\frac{1}{2}$ cup of sugar, 6 eggs: beat sugar and eggs together; $\frac{1}{2}$ teaspoon of baking powder, 1 teaspoon of lemon extract, bake in slow oven 1 hour.

Chocolate Layer Cake.

Prepare and allow to cool $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup hot milk or water, stir until smooth, $1\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup butter (scant), 2 cups flour, with 1 teaspoon baking powder added, 1 cup sweet milk, 3 eggs, beaten separately, 1 teaspoon soda dissolved in hot water, $\frac{1}{2}$ nutmeg, grated, 1 teaspoon vanilla, bake in 2 layers; cream the butter and sugar, add yolks of eggs, well beaten, then milk, flour and soda, nutmeg, vanilla, chocolate, and lastly, whites of eggs. When cold, add the middle layer made of the following: Whites of 2 eggs, beaten stiff, 2 cups granulated sugar, 1 tablespoon vinegar, a little water, cook until it threads, then pour hot liquid into whites of eggs, beat until you can mold into shape, add $\frac{1}{2}$ teaspoon vanilla, place between chocolate layers.

CAKES.

Dark Layer Cake.

Take 1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour milk or cream, 1 teaspoon soda, 2 teaspoons baking powder, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Flavor with vanilla and strawberry. 1 cup raisins or 1 cup currants. Flour to make thin batter. Bake in layers and use white frosting and cocoanut.

Chocolate Cake.

Two cups sugar, 1 cup butter, 1 cup sweet milk, 5 eggs, 3 cups flour, 2 teaspoons baking powder; rub the butter and sugar to a cream, beat the whites and yolks separately, divide the dough in 2 parts, put the whites in 1 part and the yolks in the other; flavor the white with lemon and the yellow with nutmeg, bake two layers of each.

Filling.—3 tablespoons of grated chocolate, $\frac{1}{2}$ cup of sugar, as much boiling water, 4 teaspoons corn starch, butter the size of a hickory nut, cook until it thickens, when cool, flavor with vanilla. Put the cake together in alternate layers, white and yellow.

Spice Cake.

Cream 1 cup of butter, add 2 cups of brown sugar, beat until creamy, add 1 cup molasses and beaten yolks of 4 eggs, place in the sifter 4 cups of flour, 1 level teaspoon of soda, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon of salt, sift and mix together with 1 cup of water; bake in moderate oven.

White Fruit Cake.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 flour, whites of 3 eggs, 2 tablespoons sweet milk, 2 teaspoons baking powder, $1\frac{1}{4}$ pound citron (cut fine), $\frac{1}{2}$ pound almonds, blanched and chopped, 1 teacup dessicated cocoanut.

CAKES.

Spice Cake.

Four eggs, leaving out the whites of 2, 2 cups of C sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon of soda, dissolved in the milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, 2 cups of flour, bake in layers.

Potato Cake.

Two cups of sugar, $\frac{1}{2}$ cup butter, 4 eggs, 2 tablespoons of grated chocolate, 1 cup grated potato, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of nut meats.

Layer Cake.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 2 teaspoons baking powder, $2\frac{1}{2}$ cups flour, whites of 6 eggs, a little lemon extract.

Filling.—Cup milk, 1 scant cup sugar, butter size of walnut, corn starch and yolk of 1 egg, $\frac{1}{2}$ teaspoon lemon extract, 1 cup of nuts or $\frac{1}{2}$ cup of dates, chopped.

Plain Cake.

One cup sugar, 1 tablespoon butter, $\frac{2}{3}$ cup milk, $1\frac{1}{2}$ cup flour, 1 egg, 2 teaspoons baking powder; bake in layers.

Tutti Frutti Cake.

Two cups of sugar, 1 cup of butter, 1 cup of milk, whites of 5 eggs, 4 cups of flour, 2 teaspoons baking powder, divide into 4 parts, leaving 1 plain, to 1 layer add $\frac{1}{2}$ cup of chopped nuts, to another, $\frac{1}{2}$ cup of chopped raisins and some fine citron, to the last layer add $\frac{1}{2}$ cup of cocoanut, and the grated rind of a lemon or an orange. Put together with a plain icing having the white layer at the bottom, the raisins next, then the cocoanut, and the nut layer on top. Better baked in long or square tins.

CAKES.

Roll Jelly Cake.

One cup sugar, 3 tablespoons butter, 3 eggs, 3 tablespoons water, 1 teaspoon flavoring, 2 cups (scant) flour, 1 teaspoon baking powder sifted with flour.

Jelly Roll.

One cup sugar, 4 eggs, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, pinch salt. Mix soda, and cream tartar with flour, beat eggs very light, add sugar and flour, then beat light again. Spread with jelly while warm and roll.

Cream Cake.

Break 3 eggs in a cup and fill the cup with sweet cream, 1 cup sugar, $1\frac{1}{2}$ cup flour, $1\frac{1}{2}$ teaspoon baking powder; salt and flavoring to taste; bake in layers and fill with whipped cream.

Never Fail Sponge Cake.

4 eggs; $1\frac{1}{4}$ cup sugar; $2\frac{1}{2}$ cups flour; 1 cup boiling water; 4 teaspoons baking powder. Separate the eggs, placing white in the mixing bowl. Beat white stiff, add the 4 yolks. Beat well. Add sugar gradually and stir until very light. Add water and continue beating until smooth. Add the flour with baking powder carefully mixed in. Flavor with teaspoon vanilla. Gently fold in the three beaten whites of the eggs. Bake in very slow oven from 45 to 60 minutes.

White Cake.

Two cups granulated sugar, $\frac{2}{3}$ cup butter, 1 cup sweet milk, 3 cups flour, 3 teaspoons baking powder, whites of 8 eggs; cream the butter and sugar; then add a small portion of each ingredient alternately; beat very thoroughly; baked in a loaf or three layers.

CAKES.

Illinois Cake.

Beat 1 cup sugar and 3 tablespoons of melted butter until it creams, then 2 eggs, saving the white of 1 egg for filling, $\frac{1}{2}$ cup of sweet milk, 2 teaspoons of baking powder, sifted with 2 cups of flour, flavor with lemon and beat until very light; bake in two layers, put together with boiled frosting and sliced bananas.

Feather Cake.

Two cups sugar, $\frac{1}{2}$ cup butter, 3 cups flour, 1 cup milk, 3 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla.

Loaf Cake.

Two cups sugar, 1 cup butter, 1 cup sweet cream, 5 eggs, $3\frac{1}{2}$ cups flour, 1 teaspoon saleratus, 2 teaspoons cream of tartar or 3 teaspoons baking powder; flavor to suit taste.

Never fails.

Apple Sauce Cake.

Take $1\frac{1}{2}$ cup dry apple sauce, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon nutmeg, cinnamon, cloves, ginger, $2\frac{3}{4}$ cups flour, 1 cup raisins. Mix dry ingredients. Melt shortening in hot apple sauce and mix together. Paper your cake pan. Add 2 teaspoons soda in 1 of hot water. Bake 45 or 50 minutes.

Orange Cake.

Two cups sugar, yolks of 5 eggs, $2\frac{1}{2}$ cups flour, 1 $\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup cold water, a little salt, juice of 2 oranges, whites of 3 eggs.

Filling.—Whites of three eggs, grated rind of orange, one tablespoon juice, powdered sugar to make as frosting. If white frosting for top layer is desired, take out some of filling before adding orange.

CAKES.

Orange Cake.

Two cups sugar, $\frac{1}{2}$ cup butter, stirred to a cream, 1 cup sweet milk, 3 eggs well beaten, 3 cups flour, 2 teaspoons baking powder; bake in sheets.

Frosting.—Whites of 2 eggs. Make frosting as for other cakes, save out enough to frost the top of the cake; add to the rest the juice and grated rind of a large orange, or 2 teaspoons of orange extract, and spread between layers.

Feather Layer Cake.

One-third cup of butter creamed with two cups sugar, whites of 5 eggs well beaten, 1 cup sweet milk, 3 cups flour stirred in gradually, 3 teaspoons baking powder; flavor to taste; bake in layers; use any filling.

Lemon Cake, Good.

Two cups sugar, $\frac{3}{4}$ cup butter (beat well together), 1 cup sweet milk, 4 eggs, 3 cups flour, 3 small teaspoons baking powder.

Filling for above.—One lemon, grated rind and juice, 1 egg, 1 cup sugar; boil till quite thick; when moderately cool, put between layers and cover whole with cooked frosting.

Cream Cake.

One cup sugar, 2 eggs, scant $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, scant $\frac{1}{2}$ teaspoon of saleratus.

For the cream.— $\frac{1}{2}$ pint sweet milk, $\frac{1}{2}$ cup sugar, 1 egg, $2\frac{1}{2}$ tablespoons flour, 1 teaspoon lemon extract.

White Cake.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cup flour, 2 teaspoons baking powder, whites of 5 eggs.

CAKES.

Hot Water Sponge Cake.

One cup sugar, 2 eggs well beaten together, 1 teaspoon baking powder sifted with one cup flour; stir well together, then stir in 1 cup boiling water or milk; bake quickly in a buttered tin. If these directions are followed the cake will be nice.

Mother's Sponge Cake.

Three eggs, 1 cup sugar, 1 cup flour, 3 tablespoons sweet cream, 1 teaspoon baking powder, a pinch of salt.

White Mountain Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ teacup sweet milk, 1 teaspoon cream of tartar sifted in 2 cups flour, $\frac{1}{2}$ teaspoon saleratus; put saleratus in the milk. This is very good with $\frac{1}{2}$ cup of seeded raisins added, and bake in small cup cakes, then frost.

Yellow Delicate Cake.

Two and one-half cups granulated sugar, 1 cup butter, 1 cup sweet milk, 2 cups flour, 3 teaspoons baking powder, 6 eggs, beat 1 in at a time; bake in layers with a few raisins or nuts in middle layer.

Fruit Cake, Plain.

One cup sweet milk, $\frac{1}{2}$ cup molasses, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ pound of both raisins and currants, 1 teaspoon salt, 1 tablespoon cloves and cinnamon, 2 teaspoons nutmeg and baking powder, 3 cups flour. Seed the raisins and flour the fruit to prevent its settling at bottom of pan. Butter paper and place in cake pans and leave a piece above the pan.

CAKES.

Plain Yellow Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 teaspoons baking powder, 1 cup sweet milk, 2 cups flour.

Sponge Drops.

Beat the whites of 3 eggs until stiff and dry and add gradually while beating constantly, $\frac{1}{3}$ cup powdered sugar. Add the yolks of 2 eggs beaten until thick and lemon colored, $\frac{1}{4}$ teaspoon vanilla. Cut and fold in $\frac{1}{3}$ cup flour mixed and sifted with $\frac{1}{2}$ teaspoon salt. Drop mixture from tip of spoon on unbuttered paper, arranged on a tin sheet. Sprinkle with powdered sugar, and bake 8 minutes in a moderate oven.

Tea Cakes.

One cup sugar, 1 egg, butter size of an egg, 1 cup sour milk, 1 scant teaspoon soda dissolved in milk—flour to thicken, flavor as needed; bake in gem pans.

Snow Cake.

Two scant cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 3 cups flour, the whites of 8 eggs, $2\frac{1}{4}$ teaspoons baking powder; flavor with extract of bitter almonds; stir together the butter and sugar, until the mixture seems to break and is almost white; sift the baking powder into the flour previously sifted, then put all through the sieve again; add alternately and little by little the milk, beaten whites and flour; now beat for fifteen minutes. After the cake has been in the oven 5 minutes, open the door for 3 minutes, then close it and at the end of five minutes, again open the door for 2 or 3 minutes; then close the door until the cake is done. Use boiled icing flavored with lemon.

CAKES.

Fruit Cake—Fine.

One and one-half pound of flour, $1\frac{1}{4}$ pound brown sugar, $\frac{3}{4}$ pound butter, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound figs, 1 pint sour milk, 1 teaspoon soda, 1 teaspoon cloves, cinnamon, nutmeg and allspice; 1 large cup almonds, 1 glass brandy, 4 eggs, juice 1 lemon and $\frac{1}{2}$ pound citron.

Sunshine Cake.

Three-fourths cup butter, 2 cups sugar creamed, yolks 10 eggs, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 cup milk, teaspoon lemon or orange, boil 50 minutes and frost with yellow frosting made of yolk of 1 egg, 1 tablespoon water, 1 teaspoon lemon or orange flavor and confectioner's sugar until thick enough to spread.

Cocoanut Cake.

Two cups sugar, $\frac{1}{2}$ cup butter creamed together, add the juice and rind of 1 lemon, then the yolks of 5 eggs beaten light, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 2 ounces of cocoanut and whites of eggs added last.

Cocoanut Cake.

One pound granulated sugar, 1 pound butter, 4 eggs, 1 teacup milk, 1 teaspoon soda, 2 teaspoons cream of tartar and 1 pound flour. Cream the butter and sugar and add the milk and other ingredients. Beat all well together until creamy, then stir in one finely grated cocoanut. Bake in moderate oven.

Blackberry Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup blackberry jam, 3 tablespoons sour cream, $\frac{1}{2}$ teaspoon nutmeg, cinnamon, allspice, one cup flour, bake in long, shallow pan.

CAKES.

Irish English Cake.

One pound butter, 1 pound currants, 1 pound raisins, 1 pound sugar, 6 eggs, 1 tablespoon baking powder, 1 pint sweet milk, pinch of salt, $\frac{1}{2}$ pound candied lemon peel, 6 drops essence of lemon, 7 cups flour, one to be used over the fruit. Bake 1 hour and 20 minutes, but you can test it better with a broom straw.

Sponge Cake.

Small cup sugar, yolks 4 eggs, tablespoon lemon juice, beaten together with egg beater. Whites 4 eggs beaten stiff, 1 cup flour, 1 even teaspoon baking powder, pinch of salt.

Velvet Sponge Cake.

Two cups sugar, 6 eggs (leaving out the whites of 3), 1 cup boiling water, $2\frac{1}{2}$ cups flour, 1 tablespoon baking powder in the flour; beat the yolks, add the sugar, then the three beaten whites, and the cup of boiling water just before the flour; one teaspoon lemon extract; bake in layers.

Sunshine Cake.

Whites of 7 eggs, yolks of 5, $1\frac{1}{4}$ cup sugar, 1 cup flour, teaspoon cream of tartar, a pinch of salt, added to whites of eggs before whipping, flavor to taste. Sift, measure and set aside flour and sugar. Whip eggs to a foam, add cream of tartar and whip until very stiff, add sugar to the whites, and beat in, then yolks beaten very stiff, then flavor and beat flour to be folded lightly through. Bake in moderate oven 30 to 40 minutes.

Uncooked Icing.

To $1\frac{1}{4}$ cup confectioner's sugar, add $\frac{1}{2}$ cup of unsalted (preferred) butter, beat to a cream, then add 2 tablespoons cocoa, 2 tablespoons strong coffee and one tablespoon vanilla.

CAKES.

Caramel Filling.

One cup sweet cream, $1\frac{1}{2}$ cup brown sugar, 1 teaspoon butter; boil 40 minutes, put between layers and on top.

Cream Filling for Cake.

Beat the yolks of 3 eggs with $\frac{1}{2}$ cup of sugar, add a small piece of butter and 1 teaspoon of corn starch, dissolved in $\frac{3}{4}$ cup milk. When cooked add 1 cup chopped raisins, 1 cup chopped nuts and 1 teaspoon vanilla. This should be cooked in a double boiler and is a delicious filling for any layer cake.

Lemon Jelly.

Grate rind 1 lemon, add juice, 1 egg, 1 cup sugar (white) 4 tablespoons cold water; mix well together and cook over steam until clear.

To Soften Cake Frosting.

If the icing should harden before putting it on the cake add a teaspoon of cream and stir quickly for a few seconds. This will soften the icing long enough to enable it to be put on the cake smoothly.

Cold White Icing.

White of 1 egg, 1 tablespoon cold water, pulverized sugar to thicken.

Chocolate Icing.

One and one-half cup pulverized sugar, five tablespoons grated chocolate; hot water to spread.

Chocolate Filling.

One ounce Baker's chocolate, 1 cup sugar, $\frac{1}{2}$ cup milk, boil until thick, remove from fire and beat until cool enough to use.

CAKES.

Chocolate Frosting.

One cup granulated sugar, 1 white of egg, $\frac{1}{3}$ cup boiling water, beat egg stiff, add 1 scant level teaspoon cream of tartar, turn hot syrup into egg, beat until it thickens, add melted chocolate.

Icing.

Two-thirds cup sugar, 2 tablespoons water; let boil and when done pour over the beaten whites of two eggs.

Raisin Filling for Cake.

Two small cups sugar, $\frac{1}{2}$ cup water; boil till it begins to be brittle; when done, stir in beaten whites of two eggs and then $\frac{1}{2}$ cup seeded and chopped raisins.

Filling for Devil Food Cake.

One and one-half cups C sugar, 1 cup granulated sugar, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup chocolate, 1 tablespoon butter; cook until it forms a soft ball in cold water, then beat until it begins to harden, flavor with vanilla, add $\frac{1}{2}$ cup chopped English walnuts and $\frac{1}{2}$ cup floured raisins; spread on cake quickly.

Filling.

Walnut filling for cake.—One cup sugar, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup chopped nuts, lump of butter; boil until it is thick enough to spread.

COOKIES

"To make them one must have a spark of genius."

Vanilla Cookies.

One and one-half cup sugar, $1\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, $1\frac{1}{2}$ teaspoons vanilla, roll, sprinkle with sugar, bake quickly.

Cookies.

Two cups of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup buttermilk, two level teaspoons saleratus. Flavor with lemon, vanilla or cinnamon (essence).

Dark Cookies.

One cup sugar, 1 cup molasses, 1 cup lard, 1 tablespoon soda, dissolved in $\frac{3}{4}$ cup boiling water, stir all together, adding 1 teaspoon cloves, 1 teaspoon cinnamon and a little salt; work the batter stiff with flour.

Sour Cream Cookies.

One cup sugar, 1 cup sour cream, 1 egg, 1 teaspoon soda, 1 teaspoon cream of tartar, flavor with caraway seed or flavoring.

Ginger Cookies.

Two eggs, 2 tablespoons ginger, 1 cup sugar, 1 cup butter, 1 tablespoon soda, 1 cup molasses; mix in flour to make rather stiff.

Ginger Cookies.

One cup sugar, 1 cup (N. O.) molasses, 1 egg, $\frac{1}{2}$ cup butter, 1 teaspoon soda, $\frac{2}{3}$ cup sour milk, or black coffee, 1 teaspoon ginger; other spice may be added if desired; flour enough to roll.

COOKIES.

Marguerites.

Take the whites of three eggs, beat stiff and add one pound pulverized sugar. Add a cup of chopped pecan nuts. Spread on thin crackers, and brown slightly in an oven. Stack on a plate and serve with cheese.

Sugar Cookies.

Two cups C sugar, 3 eggs, $\frac{2}{3}$ cup butter, $\frac{1}{2}$ teaspoon soda, 4 tablespoons of boiling water, nutmeg; flour enough to make soft dough.

Brown Sugar Cookies.

Two cups light brown sugar, 1 cup butter and fresh lard mixed, 3 eggs, 1 teaspoon soda, dissolved in 4 tablespoons of warm water, flour to roll.

Sugar Cookies.

Three eggs, 1 cup butter, 2 cups sugar, 1 teaspoon saleratus dissolved in $\frac{1}{2}$ cup sweet milk, 1 teaspoon vanilla; flour to knead soft.

Fruit Cookies.

One and one-half cups brown sugar, one scant cup butter, $\frac{1}{2}$ cup molasses, 3 eggs, 1 teaspoon soda, 1 cup raisins, 1 cup currants, 1 teaspoon cloves, ginger, cinnamon and allspice; flour to mix soft.

Columbia Cookies.

Two cups granulated sugar, 1 cup butter, $\frac{3}{4}$ cup sweet milk, 3 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar; flavor to taste; cream the butter and sugar; add the milk and eggs beaten very light; sift the soda and cream of tartar into flour; have it as soft as you can handle; roll thin; sprinkle with sugar; bake in quick oven.

COOKIES.

Chocolate Cookies.

Two squares Baker's chocolate boiled until thick with $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 1 tablespoon of lard, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda; to this add chocolate and two cups flour or more if needed; roll, sprinkle with sugar, and bake in quick oven.

Scotch Cookies.

One cup shortening, 1 cup sugar, $\frac{2}{3}$ cup of sour milk, 1 teaspoon salt, 1 teaspoon saleratus, nutmeg; rub sugar, flour and shortening together; then add other ingredients.

Sugar Cookies.

Two cups sugar, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 eggs, 1 teaspoon ginger, 1 teaspoon soda, a little salt; flour to mix soft.

Boston Cookies.

One cup butter, $1\frac{1}{2}$ cup sugar, 3 eggs, 1 teaspoon soda, $1\frac{1}{2}$ table-spoon boiling water, $3\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 heaping teaspoon cinnamon, 1 cup chopped English walnuts, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup seeded chopped raisins; cream the butter and sugar, add the well beaten eggs, add soda dissolved in water, half the flour mixed and sifted with salt and cinnamon, then add nut meats, fruit and remaining flour; drop by spoonfuls 1 inch apart on a buttered tin and bake in a moderate oven.

Ginger Snaps.

One cup butter, 1 cup sugar, 1 cup molasses, 2 eggs well beaten, 1 rounded teaspoon soda dissolved in 2 or 3 tablespoons warm water, 1 teaspoon ginger, 1 teaspoon cinnamon, mix stiff with flour. Cream butter and sugar, add molasses, then soda in water, beat eggs and add lastly flavor and spices.

COOKIES.

Ginger Cookies.

One cup molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup dripping butter or lard, $\frac{1}{2}$ cup sweet milk, 1 scant teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon ginger, 2 cups flour; stand over night. In morning add flour to roll out.

Ginger Cookies.

One coffee cup butter, 1 coffee cup granulated sugar, 1 coffee cup (N. O.) molasses, 3 eggs; don't beat much; 2 tablespoons cold water, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 2 level teaspoons soda dissolved in boiling water, about 2 tablespoons; add this last. Mix very soft and bake in a quick oven.

Oatmeal Macaroons.

Rub 1 teaspoon butter into $1\frac{1}{2}$ cup sugar and mix with 1 well beaten egg; stir in $1\frac{1}{2}$ cups rolled oats, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking powder. Drop in small shapes in buttered tins and bake in hot oven till brown and crisp.

Oatmeal Cookies.

Mix together 1 cup sugar and $\frac{1}{2}$ cup butter, add 2 beaten eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon cinnamon, 1 teaspoon baking powder sifted with 2 cups flour, 1 cup chopped raisins or currants, and 2 cups oatmeal; drop in buttered pan and bake.

Cookies.

One-half cup molasses, 1 teaspoon soda dissolved in a little cold water, 1 cup raisins seeded and chopped, 1 cup currants, 1 teaspoon of all kinds of spices, flour to roll. These will keep a long time if you hide the cooky jar.

COOKIES.

Jumbles.

Three cups sugar, 1 cup butter, 1 cup sweet cream, 5 cups flour, 2 eggs, 2 teaspoons baking powder, 1 cup cocoanut.

Coffee Cake.

Two cups brown sugar, 1 cup butter, 3 eggs well beaten, 1 cup milk, 3 teaspoons baking powder, salt, flour enough to make a stiff dough, and roll about $\frac{1}{2}$ inch thick; sift on ground cinnamon evenly and thick over it; then roll up like jelly cake; cut in slices $\frac{1}{2}$ inch thick, lay them in granulated sugar, and bake quickly, sugared side up. This will make about 45 cakes.

Sour Cream Cookies.

One cup sugar, 2 eggs, $1\frac{1}{2}$ cup flour, 1 cup sour cream, 1 level teaspoon soda, a pinch of salt. Flavor to suit.

Grandmother's Ginger Cookies.

Take 1 cup molasses, 1 cup soft sugar, 2 eggs, $\frac{2}{3}$ cup butter and lard mixed, $\frac{1}{2}$ cup sour milk and cream mixed, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, salt, good teaspoon soda and flour to mix soft.

Mary's Cookies.

Take 2 scant cups sugar, 1 cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda dissolved in milk, 2 teaspoons cream of tartar sifted with flour, salt and nutmeg. Mix soft.

Oatmeal Cookies.

One-half cup butter, $\frac{1}{2}$ cup lard, 2 cups brown sugar, 1 cup (N. O.) molasses, 4 cups oatmeal, $3\frac{1}{2}$ cups flour, 1 teaspoon soda in $\frac{1}{2}$ cup hot water. Do not roll but drop from spoon.

COOKIES

Oatmeal Cookies.

One cup sugar, $\frac{2}{3}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 cups white flour, 2 cups rolled oats, 1 cup raisins. Drop from spoon.

Rocks.

One cup butter, $1\frac{1}{2}$ cup light brown sugar, 3 eggs, $1\frac{1}{2}$ cup raisins stoned and chopped, 3 cups flour, pinch of salt, 1 teaspoon soda dissolved in a tablespoon of hot water, 1 teaspoon cinnamon, 1 cup nut meats chopped. Drop cakes on tins instead of rolling them out.

Rocks.

One and one-half cup sugar, 1 cup butter, 3 eggs well beaten, 3 cups flour, 1 tablespoon cinnamon, 3 tablespoons brandy or water, 1 small teaspoon soda dissolved in hot water, 1 pound walnuts chopped fine, 1 cup raisins; drop with teaspoon.

Rocks.

Take $1\frac{1}{2}$ cups brown sugar, $\frac{3}{4}$ cup butter, 3 beaten eggs, 1 teaspoon cinnamon, 1 even teaspoon soda in $\frac{1}{2}$ cup water, $2\frac{3}{4}$ cups flour, 1 cup nuts, 1 cup dates, raisins or currants.

Frosted Creams.

One cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 eggs, 1 cup sour milk in which is dissolved one dessertspoon of saleratus, 1 dessertspoon ginger, 1 teaspoon salt, flour to roll. Cut in squares $\frac{1}{4}$ of an inch thick and bake.

Frosting.— $1\frac{1}{2}$ cup of sugar; put with this 2 teaspoons of water, let it boil on back of stove until it threads, then add whites of 2 eggs slightly beaten; add 2 teaspoons of lemon.

COOKIES.

Fruit Cookies.

Two cups sugar, 1 cup butter $\frac{3}{4}$ cup sour milk, 2 cups stoned and chopped raisins, 1 cup of English currants, $\frac{1}{2}$ cup citron, 2 eggs, 1 teaspoon saleratus. Spice as for fruit cake. Roll the dough thicker than for cookies without fruit.

Wine Drops.

One cup each of sugar, molasses, melted lard and coffee, 1 egg and pinch of salt, $\frac{1}{2}$ teaspoon each of cinnamon and cloves, 2 teaspoons soda, 5 cups flour, 1 cup chopped raisins.

BREAD, CORNBREAD, MUFFINS

"And if the bread contentment brings,
You'll dine with me again."

To Make Bread. .

Boil 3 potatoes and mash them fine while hot. Work into them 1 teaspoon each of lard and sugar. Stir in a pint of water in which the potatoes were boiled—this should be lukewarm. Wet up a pint of flour with a little potato water and add this to the sugar, lard and potatoes. Stir until the batter is smooth. Add to this $\frac{1}{2}$ cake of yeast dissolved in 4 tablespoons of warm water and a pinch of soda. Set to rise over night in a warm place. Next morning sift 1 quart of flour salted and turn the sponge into it. The dough should be as soft as can be moulded. Knead 20 minutes or more, set aside and let it rise to three times its original size, knead into loaves and bake.

To Bake Bread in Five Hours.

Scald 1 quart of sweet milk and let it cool to blood heat. Add 2 dissolved compressed yeast cakes, 2 teaspoons salt and 1 sugar. Use this mixture for wetting the flour, which should be of sufficient quantity to make a fairly stiff dough. Let rise in a temperature of 80 degrees for 4 hours. Knead into loaves and put into greased pans. Let them rise and then bake for $\frac{1}{2}$ hour. In the first mixing use a spoon to beat the dough vigorously to insure a perfect mixing and wetting of the flour. In kneading for the pans work each loaf 4 minutes. This will insure the best bread ever eaten.

BREAD, CORNBREAD, MUFFINS.

White Bread.

Boil 6 good sized potatoes in plenty of water until soft; have ready a cup of flour, $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup salt, well mixed in a two-gallon jar; turn the water from the potatoes on the mixture, scalding it well; add the mashed potatoes. When cool add enough warm water to make a gallon of the mixture. Add $1\frac{1}{2}$ yeast cakes soaked in a cup of warm water. Set in a warm place in the evening. In the morning mould into a hard lump, let rise, mould into loaves. The thin mixture will keep a week in cool place.

Bread.

Enough potatoes boiled and mashed fine to make 1 cup full; into the potato put 1 teaspoon sugar, 2 teaspoons salt and 1 yeast cake softened in as little water as can wet it. When light put into 1, 2 or 3 quarts of warm water, as the number of loaves needed; as much flour as will make a stiff batter, 2 tablespoons heaped with salt, 1 teaspoon of cottolene, butter or lard, 1 tablespoon of sugar; beat until well mixed; place where it will keep warm and when light mix stiff and knead well, let rise, mould down once, and when light put into pans. Let rise, then bake.

Salt-Rising Bread.

Take 1 teacup of new milk, let it boil, then stir in 2 tablespoons of meal. Set it where it will keep warm enough to lighten. Next morning thin with warm water and enough flour to make a thin batter, also $\frac{1}{4}$ teaspoon of salt. Set in warm water and the rising will come quickly. Take flour, 1 tablespoon lard, about 1 teaspoon salt. Mix quite soft with warm water the desired quantity. Knead well, grease pan well and top of bread; set to lighten in a warm place. When it is quite light put it to bake.

BREAD, CORNBREAD, MUFFINS.

Home Made Yeast.

Save potato water and add 4 large potatoes mashed fine, add 1 cup sugar, 1 heaping tablespoon salt, $1\frac{1}{2}$ cups flour stirred in while hot, soak a yeast cake in 1 cup water 2 hours, add to the mixture, keep in a cool place. 1 cup is equal to 1 cake of yeast.

Parker House Rolls.

Rub $\frac{1}{2}$ tablespoon butter and $\frac{1}{2}$ tablespoon lard into 2 quarts of sifted flour; into a well in the middle pour 1 pint of cold boiled milk and add $\frac{1}{2}$ cup yeast, $\frac{1}{2}$ cup sugar and a little salt. If wanted for tea, rub the flour and butter and boil the milk and cool it the night before; add sugar, yeast and salt and turn all into the flour, but do not stir. Let stand over night; in the morning stir up, knead and let rise till near tea time, mould and let rise again and bake quickly. Roll out and cut with cake cutter; put a little melted butter on half and lap over; put them in the pan about $\frac{3}{4}$ of an inch apart. This rule will make three dozen.

Rolls.

Take 1 cup of sponge, 1 cup scalded milk, a tablespoon of lard, 2 eggs, 2 tablespoons sugar, salt; mix, let rise and bake.

Almond Buns.

One cup soft yeast (from bread sponge), $\frac{1}{4}$ teaspoon soda (in yeast), $\frac{1}{2}$ teaspoon salt, 1 large cup milk, warmed, with $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, well beaten, 1 teaspoon lemon extract, flour to mix stiff with spoon. Let rise, roll 1 inch thick, cut with small cutter, place in pans, brush top with white of egg lightly beaten, sprinkle with chopped almonds and broken loaf sugar let rise again; bake $\frac{1}{2}$ hour in moderate oven.

BREAD, CORNBREAD, MUFFINS.

Coffee Cake.

Four cups of raised dough, 1 teaspoon of salt, 1 cup sugar, 1 egg $\frac{1}{2}$ cup butter, 1 tablespoon lard; knead the same as bread; let it rise until light, and then knead again; when ready to put in the oven, spread on butter, a little sugar and cinnamon.

Coffee Cake.

With 1 quart flour, sift 1 teaspoon of baking powder; rub into this 1 tablespoon butter and lard. Add 2 well beaten eggs, 2 cups sugar, 1 teaspoon cinnamon, $1\frac{1}{2}$ cup stewed raisins and 2 cups soft sponge. Mix well together to consistency of bread and let rise in a warm, greased jar for about 2 hours. Mould into loaves and let rise again until quite light. Bake in moderate oven.

Breakfast Buns.

Take $\frac{1}{2}$ cup of lard, 1 cup of bread sponge, 2 cups warm water, 1 cup sugar, and salt to the taste. Make a soft dough, just after dinner in winter, or in summer at about 3 or 4 o'clock, and let it rise until 9 o'clock in the evening. Then mold it into buns about the size of an egg, place in pans an inch apart each way. Set pans in a warm place and bake in the morning.

Corn Bread.

Two cups of flour, 1 cup of corn meal, 1 egg, 1 teaspoon of butter, melted, $1\frac{1}{2}$ cup of sweet milk, $\frac{1}{4}$ cup of sugar, 3 teaspoons of baking powder, salt.

Corn Cakes.

Two cups flour, $\frac{3}{4}$ cup corn meal, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup white sugar, 2 eggs, well beaten, 1 cup milk, 1 teaspoon soda, 2 teaspoons of cream tartar or three teaspoons of baking powder. Bake in a hot oven 20 minutes. Use gem tins.

BREAD CORNBREAD, MUFFINS.

Corn Cakes.

Take 1 cup sifted wheat flour, $\frac{1}{2}$ cup corn meal, 2 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 rounded tablespoon sugar, 1 cup sweet milk, 1 well beaten egg, 2 tablespoons melted butter. Mix and beat for 5 minutes and bake in a quick oven for 20 minutes.

Golden Corn Cake.

Take $\frac{3}{4}$ cup corn meal, $1\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup sugar, 1 teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon melted butter. Mix ingredients, add milk and egg, well beaten, and butter. Bake in shallow buttered pan 20 minutes in hot oven.

Corn Bread.

Put into a sieve 1 cup wheat flour, 1 cup corn meal, 2 tablespoons sugar, 2 teaspoons baking powder and a pinch of salt. Sift this into a large bowl and add to it 2 tablespoons melted butter, 1 cup milk. Beat 1 egg in a cup and fill cup with milk. Add this to batter and stir just long enough to mix. Bake 20 to 30 minutes in a shallow pan.

Bread Sticks.

To a little bread dough add some butter, mix thoroughly and roll in small sticks, let rise and bake to a light brown, leaving them in the oven until dry. Serve as a wafer.

Nut Bread.

Two eggs, well beaten, 1 cup milk, 1 cup sugar, 1 teaspoon salt, 1 cup nut meats, 4 cups flour, 4 teaspoons baking powder (rounded), let rise 20 minutes, bake nearly an hour. Mix the eggs, sugar and salt, add milk and flour as for cake (a little at a time), nuts last.

BREAD, CORNBREAD, MUFFINS.

Graham Bread.

Take $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup white sugar, 1 egg, $1\frac{1}{2}$ cup sour milk, pinch salt, 1 teaspoon soda, $\frac{1}{4}$ teaspoon baking powder, $1\frac{1}{2}$ cup graham flour, $1\frac{1}{2}$ cup white flour, 1 tablespoon butter, 3 tablespoons ground nuts. Mix and bake.

Graham Nut Bread.

Mix 3 cups graham flour, $\frac{1}{2}$ cup white flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup of nut meats, chopped fine, $\frac{1}{2}$ cup raisins, 2 cups milk, 2 teaspoons baking powder. Bake in loaf $\frac{1}{2}$ hour.

Graham Loaf.

Mix 2 cups graham flour, 1 cup white flour, $1\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 1 cup molasses. Salt to taste and steam $2\frac{1}{2}$ hours.

Graham Gems.

Take 2 cups graham flour; do not sift; sift in 1 cup white flour with 2 teaspoons of baking powder, 2 tablespoons of sugar, a little salt; rub in a piece of butter the size of an egg; beat 2 or 3 eggs very light; add them and sweet milk enough to make a batter, about 2 cups. Bake quickly in muffin rings or gem pans.

Good Graham Gems.

Three cups sour milk, 1 egg, well beaten, 1 teaspoon soda, 1 tablespoon brown sugar, 1 teaspoon salt, 1 tablespoon melted lard. To the egg add the milk, then the sugar and salt, graham flour with the soda mixed in, together with the lard. Make a stiff batter, so that it will drop and not pour from the spoon. Have gem pans very hot; grease, fill and bake 15 minutes in a hot oven. This recipe will make two pans.

BREAD, CORNBREAD, MUFFINS.

Graham Gems.

A small tablespoon of butter or lard, 3 tablespoons of sugar, 1 egg, 1 coffee-cup of sour milk, 1 level teaspoon of saleratus, a little salt. Stir in enough graham flour to make a batter as thick as for griddle cakes. Put in buttered gem tins and bake in a quick oven.

Blueberry Bread.

Baked as gems. 1 cup sweet milk, 2 eggs, 1 cup sugar, butter size of walnut, 3 cups flour, 2 teaspoons baking powder. Add 1 quart of fresh berries; stir in very lightly.

Lemon Biscuit.

Take 1 cup lard, $2\frac{1}{2}$ cups sugar, 1 pint sweet milk, in which is dissolved 5 cents worth of each oil of lemon and ammonia, add flour to make a stiff dough and bake in a moderate oven.

Steamed Brown Bread.

One cup white flour, 2 graham flour, 2 Indian meal, 1 teaspoon soda, 1 cup molasses, $3\frac{1}{2}$ cups of sour milk, a little salt. Beat well and steam 1 hour. This is improved by setting in the oven 30 minutes after steaming. To be eaten warm.

Rhode Island Brown Bread.

Mix $2\frac{1}{2}$ cups Indian meal, $1\frac{1}{2}$ cup graham or rye meal, 1 cup (N. O.) molasses, 1 egg, salt, 1 (scant) quart sour milk, 1 teaspoon soda, dissolved in milk, add beaten egg last. Steam 3 hours, brown in oven $\frac{1}{2}$ hour.

Tea Roll.

One quart good, rich milk and make the same as baking powder biscuit. Roll rather thin and spread with 2 tablespoons of butter and 1 of sugar, whipped to a cream. Roll like jelly roll and cut in thin slices. Bake quickly.

BREAD, CORNBREAD, MUFFINS.

Milk Biscuit.

One quart flour, 1 teaspoon salt, 4 teaspoons baking powder, 1 round tablespoon shortening, add gradually $1\frac{3}{4}$ cup milk, just sufficient to moisten, brush top with milk, bake quickly 20 minutes.

Brown Bread.

One cup graham, 1 cup rye, 1 cup corn meal, 1 cup molasses, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sour milk, 1 dessertspoon soda, 1 teaspoon salt. Beat flour with molasses, steam 3 to 4 hours. This makes 1 large loaf or 1 small ones. $1\frac{1}{2}$ cup graham and $1\frac{1}{2}$ corn meal may be used if desired without rye flour.

Beaten Biscuit.

Beat $1\frac{1}{2}$ pound of flour, 3 ozs. lard, 1 teaspoon salt, $\frac{1}{2}$ pint cold water until it cracks and bake

Fruit Muffins.

Two teaspoons baking powder, 3 eggs, 2 tablespoons melted butter, 3 cups flour, a little salt, add 1 heaping cup of fresh fruit, bake in muffin rings in quick oven.

Annie Moffet's Muffins.

One egg, beaten, $\frac{1}{4}$ cup sugar, pinch of salt, 1 tablespoon butter, 1 cup sweet milk, 1 cup flour, 2 small teaspoons baking powder; bake in gem pans.

Graham Muffins.

Sift 1 quart graham flour, $\frac{1}{2}$ teaspoon salt, 1 heaping tablespoon baking powder, add 2 ozs. butter, 2 beaten eggs, with milk enough to make a thin batter. Half fill the greased muffin rings and bake in a quick oven.

BREAD, CORNBREAD, MUFFINS.

Matino Muffins.

Mix 2 well beaten eggs, 2 tablespoons sugar, 1 tablespoon butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, and bake.

Scotch Short Bread.

Two pounds flour, 1 pound of butter, $\frac{1}{2}$ pound powdered sugar. Rub butter and flour into soft dough, knead in the sugar, roll into a sheet $\frac{1}{2}$ inch thick, pinch round the edges. Bake on buttered paper in a shallow tin until crisp and of a delicate brown.

Breakfast Cakes.

One pint of flour, 1 tablespoon butter, melted; 2 tablespoons sugar, 1 egg, 1 cup milk, 2 teaspoons baking powder, salt. Bake in gem pans.

Breakfast Gems—Good.

One cup of milk, 1 cup of flour, 1 egg, a pinch of salt. Beat as long as you have time and strength. Bake $\frac{1}{2}$ hour in hot oven.

GINGERBREAD AND DOUGHNUTS

"Enough's a feast: eat some and pocket up the rest."

Best Gingerbread.

Take $\frac{1}{2}$ cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon each of cinnamon, ginger and cloves, 2 teaspoons of saleratus in a cup of boiling water, $2\frac{1}{2}$ cups of flour, 2 well beaten eggs, the last thing before baking. 1 cup of seeded raisins may be added, making it extra fine.

Poor Man's Gingerbread.

One teaspoon soda, dissolved in 1 cup (N. O.) molasses, add 2 tablespoons butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon ginger, $1\frac{1}{2}$ cups flour.

Soft Gingerbread.

One egg, 1 cup molasses, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon ginger, flour to make a batter that will just drop from the spoon. Good when warm.

Honey Comb Ginger Drops.

Put into a bowl 1 cup of dark brown sugar, 1 cup molasses, 1 cup butter; pour 1 cup boiling water, in which 2 small teaspoons of soda is dissolved, over the sugar, butter and molasses, and stir thoroughly, then put in 2 teaspoons of ginger and $\frac{1}{2}$ teaspoon of cloves, the 2 eggs, well beaten, and 5 cups of flour, bake in well greased patty pans in a hot oven.

GINGERBREAD AND DOUGHNUTS.

Gingerbread.

One cup molasses, 1 cup sour milk, 1 cup sugar, 1 teaspoon soda, 1 cup butter, 3 eggs, 3 cups flour, 1 teaspoon vinegar.

Ginger Drop Cakes.

One cup sugar, 1 cup butter and lard, mixed and beaten well, 2 eggs, 1 cup sour milk, 2 tablespoons of (N. O.) molasses, 1 teaspoon soda, 1 teaspoon ginger, make it thick enough with flour for gem pans.

Ginger Drops.

One cup lard, 1 cup brown sugar, 1 cup molasses, 3 eggs, 1 large tablespoon ginger, 1 tablespoon soda, dissolved in 1 cup boiling water, 5 cups flour. Drop from spoon or bake in gem pans.

Ginger Drop Cakes.

Take 3 eggs, 1 cup of lard, salt, 1 cup of molasses, 1 cup of brown sugar, 1 tablespoon of ginger, cloves and cinnamon, 1 tablespoon of saleratus. Dissolve in a cup of boiling water, 5 cups of unsifted flour. Drop tablespoons of this mixture into a greased dripping pan about 3 inches apart.

Doughnuts.

One cup sugar, butter the size of an egg (melted), 1 cup sweet milk, 3 well beaten eggs, pinch of salt, nutmeg to taste, flour to roll soft.

Doughnuts.

Two cups sugar, 1 cup sour cream, 2 cups sour milk, 2 eggs, 1 teaspoon soda, dissolved in part of milk, nutmeg, flour enough to mix stiff.

GINGERBREAD AND DOUGHNUTS.

Doughnuts.

One cup of sugar, $\frac{1}{2}$ cup of sour cream, 1 teaspoon soda, 2 eggs, 1 cup of sour milk, salt, nutmeg, flour to roll.

Doughnuts.

Three eggs, beaten very light, 1 cup sugar, 1 cup sour cream, 3 teaspoons baking powder, a pinch of salt; roll in sugar right from the hot fat; flour to roll.

Doughnuts.

One cup of sugar, 1 cup sour milk, 1 teaspoon soda, 1 egg, $\frac{1}{2}$ teaspoon of salt, 4 tablespoons of melted lard; season with nutmegs or cinnamon; mix lard and sugar together.

Puff-Ball Doughnuts.

These doughnuts, eaten fresh and warm, are a delicious breakfast dish and are quickly made. 3 eggs, 1 cup of sugar, 1 pint of sweet milk, salt, nutmeg, and flour enough to permit the spoon to stand upright in the mixture; add 2 heaping teaspoons of baking powder to the flour; beat all until very light; drop by the dessertspoon into boiling lard. These will not absorb a bit of fat and are not at all rich.

Raised Doughnuts.

Three coffee cups of bread sponge, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup of sugar, 2 eggs. Knead not quite so stiff as for bread; let stand in a warm place until light. Do not knead again. With a sharp knife cut into pieces size of a small egg and let stand for 2 hours; fry in hot lard; roll in sugar.

Note.—As doughnuts are removed from hot fat, dip quickly in pan of boiling water, which will remove grease. Set pan of water aside to cool, then skim off grease.

PANCAKES, WAFFLES, FRITTERS

"Let butter drench them in its yellow tide
And a long slice of bacon grace their side."

Dining Car Wheat Cakes.

Two cups milk, 2 beaten eggs, $\frac{1}{4}$ cup melted butter, $\frac{1}{4}$ cup sugar, pinch salt, 2 teaspoons baking powder, add flour for thick batter.

Rice Griddle Cakes.

One cup cold boiled rice, 2 cups flour, 2 teaspoons baking powder, salt, 2 beaten eggs, milk to thin the batter.

Corn Meal Pancakes.

One egg, well beaten, $\frac{1}{4}$ cup sugar, salt, 2 cups sour milk, 1 teaspoon soda, dissolved in a little hot water, $\frac{1}{2}$ cup flour, corn meal to mix soft.

Flour Pancakes.

One pint milk, $\frac{1}{2}$ teaspoon salt, yolks of 2 eggs, flour to make thin batter, add 2 teaspoons baking powder, mix thoroughly; whites of eggs, well beaten and stirred in gently.

Pancakes.

One cup sweet milk, 1 heaping teaspoon baking powder, pinch of salt, separate egg and add the well beaten white just before baking.

PANCAKES, WAFFLES, FRITTERS.

Bread Pancakes.

Mix $1\frac{1}{2}$ cup stale bread crumbs, 1 cup sweet milk, let stand 5 minutes, add $\frac{1}{2}$ teaspoon salt, 2 well beaten eggs, 2 cups flour, 2 teaspoons baking powder, add milk to the right consistency.

Fritters.

Two eggs, $\frac{1}{2}$ pint milk, 1 teaspoon salt, 2 cups flour, 1 teaspoon baking powder, add whites just before frying in hot lard.

Fritters.

Three eggs, $1\frac{1}{2}$ cup of milk, 3 teaspoons baking powder, salt and flour to make a batter thicker than griddle cakes. Drop in hot lard and eat with maple syrup.

Norwegian Fritters.

One-half can corn, $\frac{1}{2}$ cup milk, 1 egg, 1 large cup flour, 1 teaspoon baking powder. Season with salt and pepper. Drop from spoon into hot lard.

Waffles.

Beat 3 eggs, sift together 1 quart flour, 3 teaspoons baking powder. Rub $\frac{1}{2}$ cup butter or lard into flour, add eggs. Use sweet milk enough to make a good batter. Fill hot well buttered irons $\frac{2}{3}$ full.

Cream (Pink) Toast.

Heat 3 tablespoons butter in a saucepan, when it bubbles, add 3 tablespoons flour, mix with $\frac{1}{2}$ teaspoon salt, and stir in gradually $\frac{1}{2}$ cup stewed tomatoes, in which $\frac{1}{4}$ teaspoon of soda has been dissolved, add $\frac{1}{2}$ cup scalded milk, and pour over 6 large slices of nicely browned toast.

PANCAKES, WAFFLES, FRITTERS.

Banana Fritters.

Cut nice bananas in half, roll in egg and bread crumbs, fry in hot fat. Serve with hot liquid sauce.

Eggs on Toast.

Take 3 or 4 boiled eggs and remove the yolks from the whites; make a cream dressing of 1 pint of milk, thickened with flour, adding a little piece of butter; cut up the whites of eggs into small pieces and stir into dressing; lay several pieces of toast dipped in warm milk on a platter and pour the dressing over them; when this is done crumble the yolks of eggs and sprinkle over the whole. A very nice dish for tea.

Griddle Cakes.

Sift together $\frac{1}{2}$ cup graham and $\frac{1}{2}$ cup wheat flour, 2 tablespoons baking powder, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ tablespoon baking powder, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ tablespoon sugar, 1 egg, beaten light, $1\frac{1}{4}$ cup sweet milk, and 1 tablespoon melted butter. Fry on hot griddle and serve with maple syrup.

Flannel Cakes.

One teaspoon butter, 1 pint flour, 1 salt spoon salt, 2 eggs, well beaten, 2 cups sweet milk, 2 teaspoons baking powder; rub butter into the flour, and add the salt, beat the yolks of the eggs light, then add the milk to them, and when well mixed, stir milk into the flour until perfectly smooth, beat the whites, add them, and lastly, the baking powder, and bake on a hot griddle.

Bread Griddle Cakes.

One cup dry bread crumbs, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 eggs, milk enough to thin the batter.

PICKLES

"The chief pleasure in eating does not consist in costly seasoning or exquisite spices, but in yourself."

Prepared Mustard.

Mix $\frac{1}{2}$ cup mustard, rubbed smooth with cold water, 1 tablespoon sugar, 1 tablespoon salt, piece of butter about the size of a hickory nut. Boil until it thickens, stirring constantly. Remove from the fire and thin with vinegar. This will make about a pint. Will keep for a long time in a cool place, and improves with age.

Pepper Hash.

One dozen green peppers, 1 dozen red peppers, 1 dozen medium sized onions, 1 cup brown sugar, 1 tablespoon celery seed, $\frac{1}{4}$ cup salt. Remove the seeds from peppers and pour boiling water over them. Let stand until cool, then chop peppers and onions, add sugar, salt and seed. Pour vinegar over them (not enough to cover them) and let come to a boil. Seal while hot.

Pepper Sauce.

Three large, big round cabbage heads, 16 green peppers, 18 red peppers, $\frac{1}{2}$ pound mustard seed, 1 ounce celery seed, $\frac{1}{2}$ pound ground mustard, 2 pounds brown sugar, 1 tablespoon ground cloves, 5 quarts good vinegar. Chop cabbage and peppers very fine; add 3 handfuls salt to the cabbage and drain over night. Boil the vinegar with the spices and sugar 10 minutes, and pour the boiling mixture over the cabbage, etc. Next day pour off the liquor and boil again and pour over for 3 mornings and it is ready for use.

PICKLES.

Horseradish.

One cup freshly grated horseradish, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon made mustard, 1 teaspoon sugar, 2 tablespoons vinegar. Mix well together, then add 1 cup cream, whipped stiff.

East India Chutney.

Take 20 each of good sized sweet and sour apples—the sweetest and toughest, the sourest and tenderest—quarter and core the sweet ones, but do not pare them; pare, quarter and core the sour ones; cook all with 3 pints vinegar, 4 full cups sugar, add 2 pounds raisins. The sour apples should be soft and broken, the sweet ones clean and in shape. When cold add a full coffee cup of ginger and mustard, mixed in equal parts, 1 teaspoon pepper, scant $\frac{1}{2}$ cup salt, a bowl of chopped onions (raw) and 2 large chopped peppers without the seeds.

Cucumber Pickles.

One peck cucumbers, 1 dozen onions, chopped very fine, 1 handful salt. Mix and put in a sieve and let drain over night. Season with ground black pepper and celery seed. Cover with cold vinegar.

Cucumber and Celery Pickle.

One-half peck green cucumbers, pare, take out seeds, chop and let stand over night with $\frac{1}{2}$ cup salt. In the morning drain and mix with an equal quantity of celery, cut into small pieces. Add to this 2 cups chopped onions, 3 or 4 green peppers and 1 or 2 red ones, chopped, $\frac{1}{2}$ cup yellow mustard seed, 2 cups sugar, 2 teaspoons cinnamon, 2 teaspoons cloves. Cover with vinegar and let come to a good boil. This will keep in a stone jar all winter, and is much more delicate and fine in flavor than green tomato pickles.

PICKLES.

Chili Sauce.

Thirty-six ripe tomatoes, 12 onions, 6 green peppers, 2 cups sugar, $4\frac{1}{2}$ cups vinegar, 4 teaspoons salt; 2 of cinnamon and allspice, 1 of cloves. Peel tomatoes and cook with onions and peppers until tender. Add other ingredients and cook.

Chopped Pickle.

Two cabbages, 6 cucumbers, 6 large onions, 1 quart green tomatoes (when chopped), 6 stalks of celery, 2 ounces white mustard seed, 2 ounces black mustard seed, $\frac{3}{4}$ cup of grated horseradish, 1 tablespoon of ground mustard, $1\frac{1}{2}$ pound of brown sugar, $\frac{1}{2}$ cup of salt, 3 green peppers. Chop cabbage, cucumbers and onions, and let stand over night in vinegar enough to cover, slice tomatoes and sprinkle with salt; let stand over night. Pour off vinegar, and when all ingredients are in, put more vinegar over, enough to cover.

Cucumber Relish.

To 4 dozen large cucumbers add 1 dozen green peppers, 2 ounces each of white and black mustard seed, 3 dozen white onions, $\frac{1}{2}$ dozen red peppers and 1 ounce of celery seed. Chop fine; sprinkle with salt, and let it stand over night. In the morning drain well and boil 3 quarts of vinegar, 1 pound of brown sugar and the spices together. Pour over the cucumbers and put in air-tight jars.

Cucumber Pickles.

Soak cucumbers in good brine for 2 days, then wash off in cold water. Fill glass jars. For every 2 quarts put in several pieces of horseradish, 1 tablespoon whole pepper, 1 tablespoon whole allspice, 1 teacup light brown sugar, and cover with good, cold vinegar. If desired, 6 small onions and 1 stalk of celery may be added.

PICKLES.

Cold Catsup.

One peck ripe tomatoes, peeled, chopped fine and drained, 1 pint of grated horseradish, 1 pint of celery, chopped fine, 1 cup of chopped onions, 2 tablespoons of chopped red peppers, 3 tablespoons of sugar, 1 tablespoon of salt, 1 tablespoon of ground cinnamon, 1 teaspoon each of ground cloves and mace, 1 quart of good cider vinegar. Mix thoroughly and pack in a stone jar. It will be ready for use in a few days. Keep in a cool place and it will keep all winter. This will make 1 gallon.

Chili Sauce.

One peck ripe tomatoes (chopped), 4 green peppers, 8 onions, 1 quart vinegar, 2 teaspoons cinnamon, $\frac{1}{2}$ teacup salt (small), $\frac{1}{2}$ teacup sugar. Boil 2 hours and bottle hot.

Sweet Pickles—Good.

Eight pounds of fruit, 4 pounds of best brown sugar, 1 quart of vinegar, and 1 cup of mixed whole spices, stick cinnamon, allspice and cloves; less of the latter than of the former. Tie the spices in a bag, and boil with vinegar and sugar. Skim well, then add the fruit. Cook 10 minutes, or till scalded and tender. Skim out the fruit and put into stone jars. Boil the syrup 5 minutes longer, and pour over the fruit. The next day pour off the syrup and boil down again, and do this for 3 mornings. Keep the bag of spices in the syrup.

Watermelon Pickles.

Take 1 gallon watermelon rind, 2 teaspoons salt, cover with water and boil till tender; take out and press each piece in a coarse towel. Cook 1 quart vinegar and 3 pints of sugar with spice to taste, cover the rinds and boil a little 3 successive mornings.

PICKLES.

Quince and Sweet Apple Pickle.

Take twice the quantity of sweet apple that you have quince, weigh all when first pared; steam the quince until thoroughly done, take as many pounds of sugar as you have fruit, add 1 pint of water for every 3 pounds of sugar. Have the syrup boiling and put the quinces in, let them cook slowly until a bright red color, then skim out and put in $\frac{1}{2}$ the apples and cook until done, and then cook the rest in like manner. Place alternately in a jar a layer of quince and apple and cover with the syrup.

Piccalilli.

One peck tomatoes, sliced, 1 teacup salt, let stand over night. In the morning, drain off liquor, and add 2 quarts vinegar, $1\frac{1}{2}$ oz. cloves, $2\frac{1}{2}$ pounds B sugar, 12 onions, handful mixed spices tied in cloth. Boil until well cooked.

Piccalilly.

One peck green tomatoes, 1 cup salt, 4 red peppers, 4 green peppers, 4 onions, 1 cup sugar, 1 stalk grated horseradish, 1 tablespoon each of different spices. Chop tomatoes fine, sprinkle the salt over and let stand over night. Drain off the water, chop onions and peppers fine, mix well with the other ingredients. Put in a kettle, cover with vinegar, boil slowly till well cooked.

Mixed Pickles.

Scald in salt water until tender, cauliflower heads, small onions, cucumbers cut in dice, tomatoes, string beans and nasturtium seeds, if desired, then drain until dry, and pack in bottles. Pour over a dressing made of 1 pint vinegar, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, 3 tablespoons mustard. Seal while hot.

PICKLES.

Mustard Pickles.

Take 1 quart each of white onions, cauliflower (chopped), green tomatoes and cucumbers, 2 quarts vinegar, 2 green peppers, chopped fine, $\frac{1}{2}$ good sized cup flour, $1\frac{1}{2}$ cup sugar, 5 tablespoons mustard, 1 teaspoon each of celery and mustard seed and tumeric powder. Put the onions, tomatoes and cucumbers in a weak brine over night. In the morning scald in the brine. Scald the cauliflower separately.

Pickled Cauliflower.

Cut up 2 cauliflowers, 1 pint small onions, 3 medium peppers; dissolve $\frac{1}{2}$ pint of salt in water enough to cover all. Let stand over night. Drain next morning. Heat 2 quarts best vinegar with 4 tablespoons ground mustard and $\frac{2}{3}$ pint sugar until it boils; add vegetables and boil for 15 minutes.

Small Cucumber Pickles.

Wash cucumbers well and put in weak brine for 3 days. Remove, wash, drain, scald in good cider vinegar spiced to suit; add small piece of alum. Pack in a jar. Boil vinegar and sweeten. Pour over pickles and seal air-tight.

FRUIT

"A little peach in the orchard grew,
A little peach of an emerald hue."
(Listen to our tale of woe.)

Currants and Oranges.

Three quarts currants, 1 large oranges (chopped), 2 pounds raisins (stoned), its weight in sugar; cook all 20 minutes.

Pickled Peaches or Crab Apples.

Take $3\frac{1}{2}$ pounds brown sugar, 2 pounds fruit, $\frac{1}{4}$ pound stick cinnamon, $\frac{1}{4}$ pound cloves, 1 quart cider vinegar, boil sugar and vinegar to a syrup; have ready your prepared fruit, drop in syrup, cook until tender, take out carefully, put in jars. Boil syrup down till thick, then pour over pickles and cover very firm.

Spiced Currants.

Five pounds currants, 3 pounds sugar, 1 pint vinegar, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon allspice, $\frac{1}{2}$ tablespoon salt. Boil together until thick. Can use gooseberries or cherries the same.

Cranberry Jelly.

Wash and pick over the fruit and boil till soft in enough water to cover it. Strain through a sieve and weigh equal quantities of the pulp and sugar. Boil gently 15 or 20 minutes; stir occasionally, that it may not burn.

Blackberry Jam.

Two quarts blackberries, 1 quart of fine cooked apples, 2 quarts of sugar. Jam all together. Cook $\frac{1}{2}$ an hour, or until thick.

FRUIT.

Peach Butter.

Cook peaches to a pulp, to 1 bowl peaches take $\frac{2}{3}$ bowl sugar. Cook 15 minutes.

Quince and Cranberry Jelly.

Cut up 6 quinces and cook with 2 quarts of cranberries, strain, then to 1 pint of juice use 1 pound of sugar; cook as for jelly.

Nut Marmalade.

Four pounds rhubarb, 6 pounds white sugar, 1 pound almonds, 4 lemons. Chop almonds and lemons fine and put all together. Do not peel rhubarb or lemons or blanch almonds. Add 1 cup water and boil $1\frac{1}{2}$ hour. Put in jelly glasses and cover with paraffin.

Plum Butter.

* Two quarts plum pulp, 1 quart apple pulp, $1\frac{1}{2}$ quart sugar, add cinnamon to taste and cook until as thick as desired.

Cranberry Jelly.

One quart cranberries, $\frac{1}{2}$ pint boiling water, 1 pound sugar; boil cranberries 10 minutes, strain, add sugar and cook 5 minutes.

Dandy Jam.

Two pints rhubarb, 1 pint red raspberries, $2\frac{1}{2}$ cups sugar. Boil 20 minutes.

Fruit Cheese.

Stone a pound of dates, add to them a pound of raisins, a pound of figs, a quarter of a pound of blanched almonds, a half a pound of pecans and a half pound of Brazil nuts. Put the mixture through a meat chopper, and pack into tumblers. Keep in a cool place.

FRUIT.

Apple Butter.

Take good, tart apples and cook them down until they are real thick, stirring them constantly. Add $\frac{1}{2}$ as much sugar as you have apples. Let cook $\frac{1}{2}$ hour, stirring briskly to keep from burning. Remove from stove and while hot add cinnamon, allspice and cloves to suit taste.

Orange Marmalade.

Cover 12 oranges, 3 lemons, sliced very thin, with 5 pints water and let stand 24 hours. Then cook 1 hour, add 8 pounds sugar, cook another hour, pour in glasses. Stir often after the sugar is added.

Ginger Pears.

Eight pounds pears, 8 pounds sugar, 1 pound crystallized ginger, juice of 2 lemons. Pare and quarter (do not remove core or seed) the fruit, put in cold water, cook until tender. Pour off water, core them, cut in small pieces (do not chop them), add sugar, ginger and lemon juice. Cook slowly 2 hours. Put in small jars and seal.

Spiced Rhubarb.

Wash and cut $2\frac{1}{2}$ pounds rhubarb in small pieces; add 1 cup vinegar, 2 pounds of sugar, and 1 tablespoon each of cinnamon and cloves. Put in a preserving kettle and boil steadily for $\frac{1}{2}$ hour. Put in jelly glasses, covering tops with paraffin.

Heavenly Hash.

Five pounds chopped apples, without peeling, 5 pounds sugar, 1 pound raisins, seeded and chopped, 4 oranges, chop the peelings and squeeze juice over sugar. Cook all together slowly until clear.

FRUIT.

Fruit Sausage.

Grind in food chopper one pound of figs and one-half pound of dates, $\frac{1}{2}$ pound seedless raisins. Add one cupful of English walnuts chopped. Knead on board. Shape the thickness of a sausage, wrap in oiled paper, and tie.

Pumpkin Marmalade.

Seven pounds pumpkin, cut in small pieces, 5 pounds white sugar, juice of 3 lemons. Mix all together and let stand over night. In the morning cook until proper consistency.

Tomato and Apple Butter.

Pare 1 peck of ripe tomatoes, 1 peck ripe apples, cook each separately and run through a sieve. To every bowl of tomato add 3 teaspoons cinnamon, stir thoroughly, and cook same as apple butter.

Plum Conserve.

To 6 pounds blue plums, halve and quartered, after the pits are removed, add 4 pounds granulated sugar, 3 pounds seeded raisins, chopped fine, $\frac{1}{2}$ pound English walnuts, chopped fine, the parboiled skin of 4 oranges and the juice of one. Chop the orange skin after boiling. Boil 20 minutes and then seal.

Prune Jelly.

Stew one pound of prunes tender, add one-half cupful sugar, and cook ten minutes. Drain off the syrup, stone prunes, and pass them through sieve. Return syrup to fire and boil up once. Stir into it 2 tablespoons of gelatin dissolved in a little cold water; add prunes and the juice of a lemon. Stir up well, pour into a mold to congeal. Serve with whipped cream.

FRUIT.

Golden Marmalade.

Seven pounds pumpkin, 5 pounds sugar, 5 cents' worth ginger root, 2 lemons. Cut fruit and lemons the same as for orange marmalade. Let stand over night. In the morning cook until clear and the proper consistency.

Boiled Apples.

Make a thin syrup with 1 cup of sugar, $2\frac{1}{4}$ cup of water. Have ready 6 apples, cored but not peeled. Put into syrup and boil until soft.

FROZEN DAINTIES

"Such dainties to men, their health it might hurt,
It's like sending them ruffles when wanting a shirt."

Ice Cream.

Two quarts cream, 1 quart milk, whites 3 eggs, 2 teaspoons flavoring. Mix cream, milk and sugar, add flavoring and place in freezer can. Beat the whites of eggs to a stiff froth and add just before freezing. Will make 1 gallon.

Ice Cream (Cooked).

Mix $1\frac{1}{2}$ quart milk, $1\frac{1}{2}$ quart cream, 3 eggs, $\frac{1}{2}$ cup flour, 2 cups sugar, $\frac{3}{4}$ tablespoon each lemon and vanilla. Heat the milk in a double boiler, and when nearly boiling add the beaten yolks, the sugar and flour. Let stand until cold. When ready to freeze add the cream, beaten whites of eggs and flavoring.

Ice Cream.

One quart sweet cream, $1\frac{1}{2}$ quart new milk, whites of 4 eggs, beaten stiff, yolks of 2, $1\frac{1}{2}$ cup sugar flavor to taste. Makes a gallon.

Bavarian Cream.

One quart of strawberries, 1 cup of sugar. Put the sugar in a dish and mash the strawberries through a sieve over it, add to this $\frac{1}{2}$ cup of water and stir until dissolved. Put the strawberries and sugar in a pan surrounded by ice. Soak 1 ounce of gelatine in a little cold water for $\frac{1}{2}$ hour, as soon as dissolved mix it with the strawberries and sugar and stir until it begins to stiffen, then add 1 pint whipped cream and stir until the spoon leaves its mark, then turn into pan or mold and put into ice box. When wanted to turn out put warm cloth around the dish.

FROZEN DAINTIES.

Chocolate Frozen Pudding.

One cup sugar stirred well with yolks of 5 eggs; 1 cake grated sweet chocolate, 1 pint whipped cream. Put in molds, pack in ice and salt for 4 hours.

Plain Vanilla Ice Cream.

Mix $2\frac{1}{2}$ quarts cream, 1 quart new milk, 3 scant cups sugar, 4 teaspoons vanilla. Put $\frac{1}{2}$ the cream in double boiler and bring to scalding point, add sugar; when cold add other ingredients and freeze. Makes 1 gallon.

Strawberry Ice Cream.

Wash and hull 2 quart boxes strawberries, sprinkle with 2 cups sugar, cover, and let stand 2 hours. Mash and squeeze through cheesecloth; then add a few grains salt. Freeze 3 pints thin cream or rich Jersey milk to a mush, then add gradually the fruit juice and continue the freezing. In freezing, use 3 parts finely crushed ice to 1 part rock salt to insure a smooth, fine-grained cream.

Maple Mousse.

Heat 1 cup maple syrup very hot, beat thoroughly yolks of 6 eggs, and pour hot syrup over them, stirring all the while. Whip 1 pint of cream stiff and when custard is cool add to cream. Pack same as ice cream and let stand several hours, stirring occasionally.

Orange Sherbet.

Mix $1\frac{1}{2}$ pint sugar, 3 pints water; boil 20 minutes; when cool add the juice of 10 oranges and 2 lemons, 1 tablespoon of gelatine, dissolved; freeze.

Orange Sherbet.

Juice of 5 oranges and 1 lemon, 1 quart of water and 1 teaspoon good gelatine; soak the gelatine in a little of the water, having it boiling hot; boil the sugar and water together for 25 minutes; let cool and mix with juice, after straining, add gelatine and freeze.

FROZEN DAINTIES.

Chocolate Mousse.

Put 1 pint of milk in a double boiler to scald. Melt 3 ounces Baker's chocolate, add it to the milk, stir until smooth. Add 7 ounces sugar and 1 tablespoon of vanilla, stir until sugar is dissolved. Freeze the same as ice cream, then stir in 1 pint of cream, whipped, repack and stand aside for 2 hours.

Raspberry Ice.

Make syrup of 2 cups of water, $\frac{3}{4}$ of a cup of sugar, add 1 cup fresh raspberry juice and 1 tablespoon lemon juice. Makes 1 quart.

Milk Sherbet.

One quart new milk, 2 cups sugar, juice of 3 lemons. Put milk and sugar in freezer and chill, strain juice and add to milk and sugar. Freeze.

Canton Sherbet.

Cut $\frac{1}{4}$ pound Canton ginger in small pieces, add 4 cups water, 1 cup sugar; boil 15 minutes. Add $\frac{1}{2}$ cup each of lemon and orange juice. Cool, strain and freeze.

Lemon Water Ice.

Take 2 lemons and rasp them on sugar, the juice of 6 lemons, the juice of 1 orange, 1 pint of clarified sugar and $\frac{1}{2}$ pint of water; mix all together; strain through a hair sieve and freeze.

Lemon Water Ice.

Chip the yellow rind from 2 lemons and 1 orange. Boil these together with $1\frac{1}{4}$ pound granulated sugar for 5 minutes, strain. When cold add strained juice of 4 lemons and 1 orange, freeze.

FROZEN Dainties.

Pineapple Sherbet.

Mix $1\frac{1}{2}$ quart water, 1 pint sugar, 1 can grated pineapple, 3 lemons, whites of 3 eggs, well beaten.

Lemon Sherbet.

Three cups milk, 3 cups cream, $1\frac{1}{2}$ cup sugar, juice of 3 lemons, beaten whites of 1 or 2 eggs. Add sugar to milk and cream and partly freeze, then add the juice of the lemons and whites of the eggs, freeze and let stand 1 hour.

Red Raspberry Sherbet Made of Jam.

Two cups of jam, 1 cup of sugar, 4 cups water, juice of 2 lemons. Boil sugar and water until dissolved, then pour over raspberries and lemon juice, strain through fine cloth. When nearly frozen stir into sherbet the beaten whites of 2 eggs with 2 tablespoons powdered sugar.

Raspberry or Strawberry Sherbet.

One pint of berry juice, 1 pint of sugar, 1 pint of water, juice of 2 lemons, 1 tablespoon of gelatine. Freeze.

Cranberry Sherbet.

Boil 1 quart of cranberries in 1 pint of water for 5 or 6 minutes. Strain through cheese cloth. Add 1 pint sugar. Stir and boil until the sugar is dissolved. When cold add the juice of 2 lemons and freeze.

Frozen Custard.

Beat yolks of 6 eggs, $1\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ quart milk, 1 teaspoon corn starch. Cook in double boiler. When cool, add whites of the eggs, well beaten. Flavor with vanilla and freeze.

Frozen Pudding.

One quart milk or cream, 1 cup sugar, 3 eggs. Cook and cool, flavor with $1\frac{1}{2}$ teaspoon each of vanilla and almond. Add $\frac{1}{4}$ pound of figs, $\frac{1}{4}$ pound English walnuts, all chopped fine, add to the sugar and freeze.

BEVERAGES

"They never taste, who always drink."

Hot Chocolate.

Two squares Baker's chocolate, 1 scant teacup granulated sugar, pinch of salt, 1 tablespoon cold water, dissolve in double boiler, then add 1 pint boiling water, 1 pint hot milk, 1 scant teaspoon cornstarch which has been dissolved in cold water. Let come to a boil.

Unfermented Grape Juice.

Ten pounds grapes, 1 cup water, 2 pounds sugar. Put grapes in granite pan, heat until pulp and stones separate, strain through jelly bag; add sugar; heat to boiling; bottle. This will make 2 quarts. When served, dilute $\frac{1}{2}$ with water.

Fruit Punch.

Make a syrup by boiling 1 cup of water and 2 cups of sugar 10 minutes, add 1 cup tea in fusion, 2 cups strawberry syrup, and the juice of 5 lemons, the juice of 5 oranges and 1 can grated pineapple. Let stand 30 minutes, strain, and add ice water to make $1\frac{1}{2}$ gallon of liquid. Add 1 cup maraschino cherries.

Ambrosia.

One quart lemon juice, 1 pint orange juice, 1 pineapple grated or 1 pint can of same; add sugar and water to taste. This is a fine drink.

Lemonade.

Three lemons to a pint of water makes a strong lemonade; sweeten to your taste.

BEVERAGES.

Mint Lemonade.

The juice of 5 lemons, $1\frac{1}{2}$ cup sugar, 6 stocks of bruised mint, 1 quart water and 1 quart ginger ale.

Raspberry Shrub.

Pour over ten quarts of raspberries $1\frac{1}{2}$ pint of vinegar, and let stand over night; scald berries till soft; squeeze well; to a pint of juice add 1 pound of sugar and boil 15 minutes; bottle.

Currant Shrub.

Stem a quantity of red currants, place in a stone jar, set in a pot of hot water and let cook till juice is well extracted. Drain in flannel bag; for every pint of juice allow a pound of granulated sugar and boil for 5 minutes. Skim, stir until cold and bottle, sealing well with wax. Serve 2 tablespoons in glass of water.

CANDY

"With thy sweets, comfort his ravenous sense."

For French Creams.

Whites of 3 eggs, 3 tablespoons water, XXX powdered confectioner's sugar sufficient to mold; flavor with vanilla.

For Chocolate.—Grate Baker's chocolate, set on warm stove to melt (not boil). Make ball, let stand 30 minutes. Dip one at a time in chocolate. For different kinds, use different fruits and nuts. Drop on oiled paper.

For Orange Cream.—Use 3 tablespoons juice instead of water, and 1 grated rind. For pink use a few drops of carmine or use Price's fruit flavoring.

For Cocoanut Creams.—Mix with grated cocoanut and roll in same.

For Layer Creams.—Divide in 3 parts, color 1 pink, 1 chocolate, and leave 1 white. Roll in sheets $\frac{1}{4}$ of an inch thick, lay together and cut in squares.

Directions for Mixing.—Beat eggs light, adding water gradually; add sugar, beating well, then knead till smooth and light.

Cream Candy (To Pull).

Three cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup vinegar, stir well, then put on to cook, but do not stir. Cook till it cracks in cold water. Pour on buttered marble, flavor while pulling.

Fudges.

Two cups granulated sugar, 1 cup milk, 1 teaspoon butter; boil this mixture for about five minutes, then put in two squares of Baker's chocolate; then boil for about 15 minutes; remove from the fire, set in cold water, stir until creamed enough to pour; flavor to taste.

CANDY.

Molasses Candy.

Two cups granulated sugar, 1 coffee cup New Orleans molasses, $\frac{1}{2}$ cup cold water, 1 tablespoon of butter; boil until when turned in cold water it will harden in a ropy mass; remove from fire and add 1 teaspoon saleratus and 1 tablespoon of lemon extract; stir thoroughly and turn into pans to cool; pull vigorously over a hook or nail.

Molasses Candy.

One quart molasses, a cup of sugar, a tablespoon of vinegar, a small lump of butter; boil until it hardens when dropped in cold water. Have ready some buttered pans, with or without nuts, according to taste. Pour candy into pans and allow to harden. When cool enough to handle, wash your hands in water as hot as can be borne, then rinse in cold water. This will prevent candy from sticking to hands while pulling.

White Fudge.

Two cups granulated sugar, 1 cup milk, 1 teaspoon butter; boil 20 minutes. Remove from fire, flavor, add 1 cup nut meats and beat until creamed enough to pour.

Double Fudge.

Two cups granulated sugar, $\frac{1}{2}$ cup sweet cream, 2 squares Baker's chocolate, 1 teaspoon butter, boil until it forms a soft ball in cold water, beat until creamy, pour into a deep buttered tin. Then cook the following: Two cups brown sugar, $\frac{1}{2}$ cup sweet cream, 1 tablespoon butter, boil in same manner and when beaten creamy add 1 cup nut meats and 1 teaspoon vanilla. Pour this on the first rule and when cool cut into squares.

Cream Candy.

Use the above rule without the vinegar and it will cream sooner.

CANDY.

Burnt Fudge.

Three cups granulated sugar, 1 cup milk. Burn $\frac{1}{2}$ cup sugar, leave rest of sugar and milk boiling, then pour in the burned sugar and boil about 5 minutes longer. Set back to cool, then beat until creamy. Pour in buttered tins. A cup of nuts may be added if desired.

Divinity.

Two cups granulated sugar, 1 cup syrup, 2 squares Baker's chocolate, small piece of butter, nuts; cook like fudge and beat until cool.

French Cream Candy.

Take 3 cups granulated sugar, water enough to moisten; add $\frac{1}{8}$ teaspoon pure cream of tartar; let it boil until syrup can be picked up from spoon held in cold water; set in bowls to cool; when finger can be held in syrup, flavor and stir until hard, then knead until creamy. Mould into required shapes. If coloring is desired, add with flavoring.

Chocolate Caramels.

Three cups brown sugar, 1 cup milk, $\frac{1}{3}$ cup butter, 2 squares chocolate, melt slowly, stirring until boiling point is reached. Boil until it gums when dropped in cold water. Pour in buttered tins and when nearly cool mark off in squares.

Pinoche.

Three cups light brown sugar, 1 cup thin cream; when it boils add pinch of salt and walnut of butter. Boil till it forms a soft ball in cold water, add nut meats, flavor with vanilla. Beat till creamy, turn out and cool. Stir while cooking.

CANDY.

Nougat.

Three cups granulated sugar, $\frac{1}{2}$ cup water; 1 cup Karo Corn Syrup. Boil this till it forms a soft ball in water, take from fire and beat until it starts to cream, then add to it the beaten whites of two eggs, 1 cup nut meats and beat until stiff enough to pour.

Baked Potato Candy.

Bake 1 large potato as for table. When baked remove skin and mash fine; mix in XXXX sugar till enough to mold nicely. Add chopped nuts, melted chocolate or cocoanut. Mold in a roll and cut as used.

Fig Bars.

Three cups granulated sugar, 1 cup milk, small piece of butter. Do not boil quite as hard as for fudge. Beat and stir in 1 pound chopped figs. Pour on buttered dish and bar before thoroughly cold.

Chocolate Candy.

One cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cake chocolate. Boil 20 minutes. Pour in buttered pan to cool. Mark in squares.

Hickory Nut Macaroons.

One cup chopped hickory nuts, whites of 2 eggs and yolk of 1, 1 cup sugar, 2 tablespoons flour. Drop on buttered paper and brown in quick oven.

Peanut Brittle.

Shell 10 cents worth of peanuts, remove skins, spread in a buttered pan. Put 2 cups granulated sugar in an iron vessel and melt slowly, stirring constantly to keep from burning. When all melted, remove from fire and pour over the peanuts.

CANDY.

Candied Nuts.

One cup granulated sugar, $\frac{1}{2}$ cup water, boil until crisp when dropped in water, flavor with vanilla. Put nuts on a long pin and dip into candy. Put on buttered paper to harden. Nut meats may also be dipped in sweetened Baker's chocolate and let harden.

Orange Straws.

Cut orange peel into strips with scissors, put in cold water and boil 20 minutes, change water and repeat boiling 3 times. To 1 cup orange strips, 1 cup sugar, water to cover, boil till it hairs, roll in granulated sugar, place on platter till dry.

Caramel Candy.

One cup of molasses, 2 cups brown sugar, 1 tablespoon butter, 2 tablespoons flour, $\frac{2}{3}$ cup sweet milk, $\frac{1}{2}$ cup grated chocolate; boil until it hardens in water; flavor and pour in buttered tins.

Butter Scotch.

Two cups sugar, $\frac{1}{2}$ cup water, 1 tablespoon vinegar, $\frac{1}{4}$ teaspoon cream of tartar, boil 10 minutes, add large tablespoon of butter, boil until it is brittle when dropped in cold water; pour on plates well buttered.

Butter Scotch.

One cup table syrup, 1 cup butter, 2 cups sugar, pinch of soda. Boil until it just hardens in cold water, flavor with vanilla. Pour in thin sheets to cool.

Three Minute Butter Scotch.

Use $\frac{3}{4}$ cup of sugar, 1 tablespoon of water, butter the size of walnut, $\frac{1}{2}$ a tablespoon of vinegar. Boil until brittle; pour on buttered plates.

CANDY.

Walnut Molasses Bars.

Pour $\frac{1}{4}$ cup water over $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup molasses mixed with 1 teaspoon soda; 3 cups flour; 1 teaspoon salt, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon nutmeg, 1 cup chopped walnuts. Chill thoroughly, roll $\frac{1}{4}$ inch thick, cut in strips $3\frac{1}{2}$ inches long. Sprinkle with nut meats and bake 10 minutes.

Chocolate Caramels.

One-fourth pound of unsweetened chocolate, grated, $\frac{1}{2}$ cup milk, 1 pound brown sugar, 2 tablespoons molasses, 2 rounded tablespoons butter, 1 teaspoon vanilla. Heat slowly, stirring until chocolate and sugar are dissolved, then boil without stirring until a few drops will harden quickly in cold water. Pour into greased pans and mark.

Pinoche.

One cup granulated sugar; put in an iron saucepan and stir over fire until it melts and slightly burns. (Watch carefully as it scorches easily.) Then add 1 cup milk, level tablespoon butter, 2 cups maple sugar. Boil until it forms a soft ball when dropped in cold water. Add $\frac{1}{2}$ pint English walnuts or pecan nuts and stir until mixture begins to thicken. Turn quickly into buttered pans and set aside to cool.

Turkish Delight.

Bring to a boil 3 cups sugar and 1 cup of water; add 1 box gelatine softened in $\frac{3}{4}$ cup cold water. Boil this mixture for 25 minutes, then add grated rind and juice of 1 lemon and 1 orange, boil for 1 minute and turn into wet pans to cool (preferably over night), cut into squares and roll into equal parts of corn starch and powdered sugar. Delicious with nuts added after it is cooked.

CANDY.

Cocoanut Kisses.

Mix 1 pound cocoanut, $\frac{1}{2}$ pound powdered sugar and the white of an egg. Mold into balls, put on buttered tins and brown in quick oven. Flavor with vanilla.

Cream Peppermints.

Two cups granulated sugar, 1 cup water, boil until it hairs; remove from fire and with an egg, whip until white and creamy, flavor with $\frac{1}{4}$ teaspoon essence of peppermint and drop in wafers on paraffine paper.

Peppermint Drops.

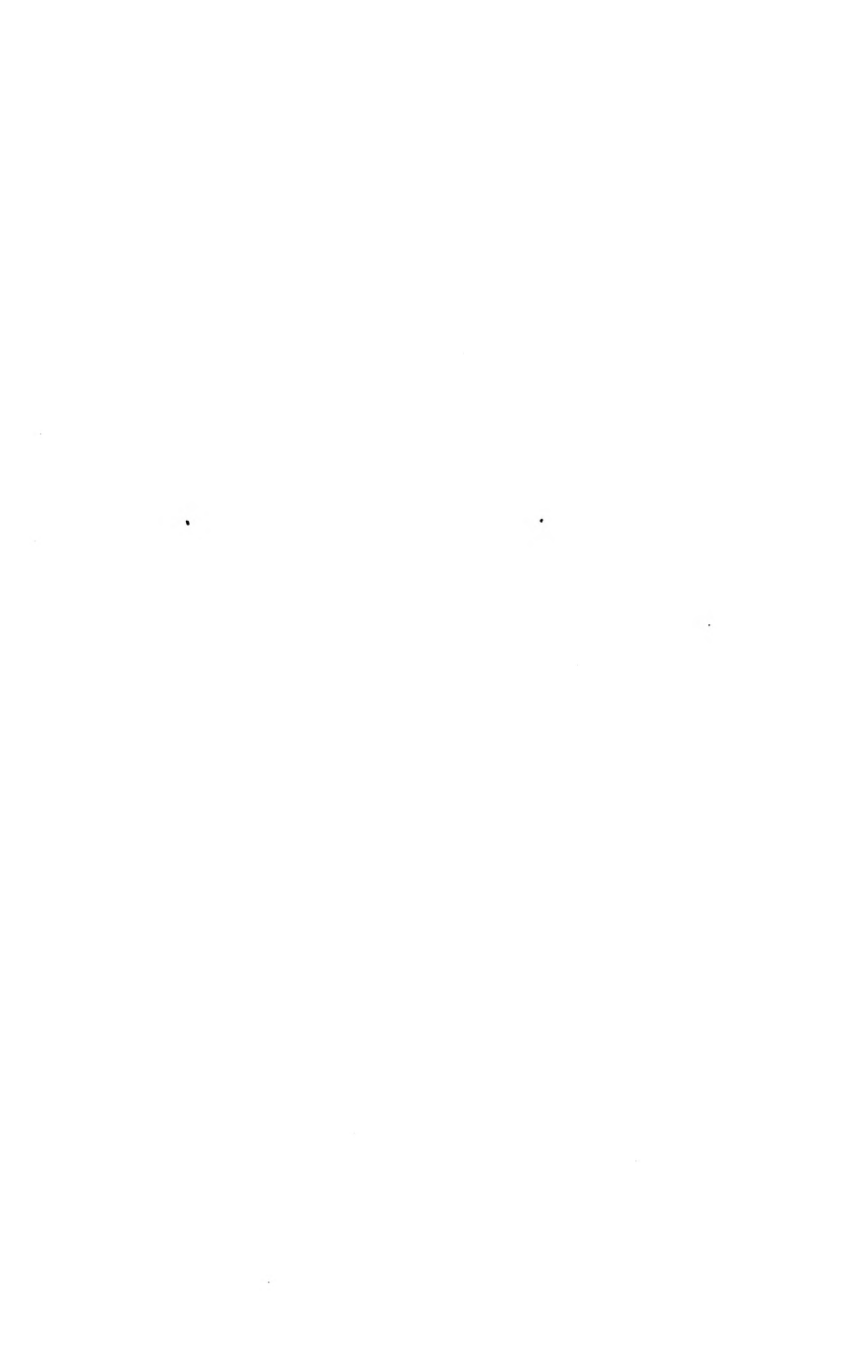
Place over the fire in a granite saucepan 1 large cup granulated sugar and 4 tablespoons of hot water. When the mixture comes to a boil cook 3 minutes. Meanwhile have ready 4 tablespoons confectioner's sugar mixed with a few drops of peppermint. Turn this into the boiling syrup and stir quickly. Take from the fire, set the pan in a larger one of cold water, and with a spoon drop the hot liquid in spots about the size of a nickel on oiled paper or marble. Do not place the lozenges so close together that they will run into each other or they will not be a good shape.

Taffy.

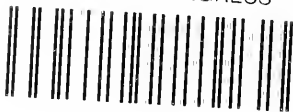
Two cups granulated sugar, 1 cup vinegar, 1 tablespoon butter. Boil until crackles when dropped in water.

Cocoanut Creams.

Three cups of white sugar, scant $\frac{1}{2}$ cup of water, $\frac{1}{2}$ teaspoon of cream tartar; boil ten minutes, then add 1 cup of cocoanut, beat well together, and drop on white paper by the spoonful.



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